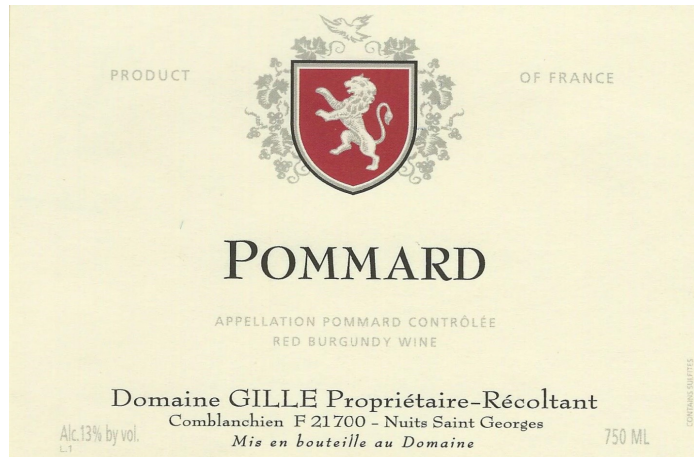


DOMAINE GILLE

POMMARD



The Gille family has resided in the village of Comblanchien continuously since 1570. Since that time, the domaine has been passed down from father to son and has changed in size due to purchases and marriages. The present domaine was developed by Vivant Gille in the early 1900's, and today the 9-hectare domaine is run by his grandson, Pierre Gille. The vines on this tiny property range from 45 to 80 years of age, with some parcels owned by the family since the late 18th century. All the work is done by hand, following traditional methods, as M. Gille says "respecting the terroir

and the unique character and challenges of each vintage." These are truly hand-crafted wines of great personality and individuality, made in the most traditional manner.

Region:	Burgundy
Appellation:	Pommard Village
Owner:	Pierre Gille
Established:	1900
Farming Practices:	Sustainable
Soil:	Chalky with iron and clay
Vineyard:	.26 ha
Grape Varieties:	100% Pinot Noir
Age of Vines:	30-50 years old
Yield/Hectare	35 hl/ha
Avg. Production:	1,400 Bottles

Vinification and Élevage: Grapes are harvested manually. Vinification starts with 5 days cold maceration followed by natural fermentation without external yeast or temperature control. Maturation lasts 18 months in fine texture, medium toasted, oak barrels (1/3 new).

Vineyard: Grapes come from the lieu-dit of La Chanière, in the northwestern part of Pommard on the Beaune side.

Tasting Notes: Deep ruby color. The nose reveals notes of black fruit and spice aromas, backed up by woody and undergrowth aromas. The strength of Pommard, with the elegance of Beaune. Naturally concentrated, it is a full-bodied and consistent wine. Natural Pinot acidity ensures balance & freshness, for long aging.

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