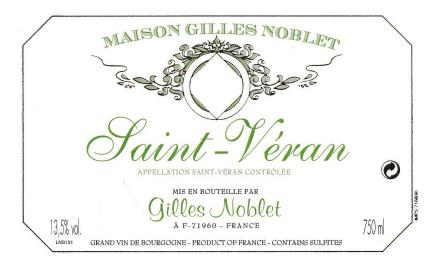
DOMAINE GILLES NOBLET SAINT-VÉRAN « DOMAINE DE LA COLLOGNE »



Located in Fuissé, the heart of the southern Maconnais, Gilles Noblet's 12-hectare domaine represents the best artisan traditions of the region: respect for the different "terroirs" of the domaine, low yields in the vineyards, and meticulous winemaking that expresses both the Chardonnay fruit and the characteristics of the vineyard site, with a gentle (20% new) touch of oak. In a region dominated by high-volume cooperatives and the labels of negociants, Noblet's wines show the quality that

can be attained in this region with a more personal and artisanal approach to wine production.

Region: Burgundy **Appellation:** Saint-Véran

Owner: Maurice and Armand Noblet

Established: 1977

Farming Practices: Sustainable Vineyard: 1.4 ha

Soil: Flint and Limestone Grape Varieties: 100% Chardonnay

Age of Vines:45 yearsYield:60 hl/haAvg Production:12,000 bottles

Vinification and Elevage: Plots are harvested and brought to the winery, then pressed gently and slowly. The juices are allowed to settle at a cool temperature for 24 hours and then racked into stainless steel tanks (Macon-Fuissé & Saint Veran) or new and used oak barrels for the Pouilly-Fuissé. Both alcoholic and malolactic fermentations take place in these, and the wine stays on its lees for 8-12 months. Bottling is done between April and November of the year following harvest.

Tasting Notes: A pale yellow gold color. Scent has good intensity, with delicate pepper, elegant and subtle with pear and honeysuckle. The attack is very soft, the mid-palate has a nice roundness and intense floral touch. The finish is persistent with a slight hint of mineral.

