

# DOMAINE GILLES NOBLET

## SAINT-VÉРАН « 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.

<b>Region:</b>	Burgundy
<b>Appellation:</b>	Saint-Véran
<b>Owner:</b>	Maurice and Armand Noblet
<b>Established:</b>	1977
<b>Farming Practices:</b>	Sustainable
<b>Vineyard:</b>	1.4 ha
<b>Soil:</b>	Flint and Limestone
<b>Grape Varieties:</b>	100% Chardonnay
<b>Age of Vines:</b>	45 years
<b>Yield:</b>	60 hl/ha
<b>Avg Production:</b>	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.

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