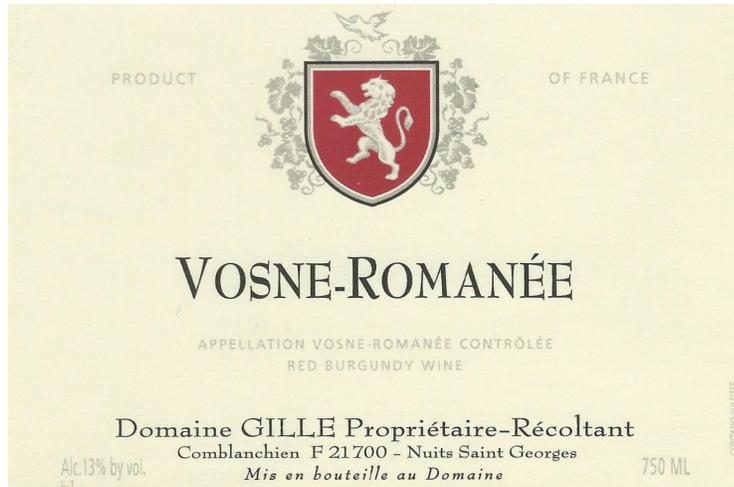


DOMAINE GILLE VOSNE-ROMANÉE



The Gille family has resided in the village of Comblanchien continuously since 1570. Today the 9-hectare domaine is run by Pierre Gille and his son, Matthieu. The vines on this tiny property range from 45 to 80 years of age. Comprised of 151 hectares, the appellation Vosne-Romanée is sacred ground to all wine lovers, as it includes 8 Grand Cru vineyard sites and 14 Premier Crus. Its wines are characterized by dark fruit and spice aromas that evolve into notes of leather and gamey woodland scents. The velvety palate is nothing short of voluptuous, Pinot Noir at its most regal.

Domaine Gille owns a tiny .25 hectare parcel of this great terroir, producing a mere 120 cases per year.

Region:	Burgundy
Appellation:	Vosne-Romanée Village
Owner:	Pierre Gille
Established:	1900
Farming Practices:	Sustainable
Soil:	Clay and marlstone, with a limestone subsoil
Vineyard:	.25 ha
Grape Varieties:	100% Pinot Noir
Age of Vines:	50+ year old vines, planted in 1956
Yield/Hectare	40 hl/ha
Avg. Production:	1,700 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).

Vineyards: The grapes come from two lieu-dix: La Croix Blanche, at the southern border, and Les Basses Maizières, almost at the border of Vougeot.

Tasting Notes: The complex bouquet of Vosne-Romanée highlights aromas of cherry, strawberry, violet and cassis. This a powerful wine, fleshy, with tannins present but soft and ripe. The nose is enhanced by earthy scents of truffles and the decaying underbrush of the forest floor. The lush texture and full, lingering finish is deeply satisfying. Enjoy with game birds and the finest cuts of beef.

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