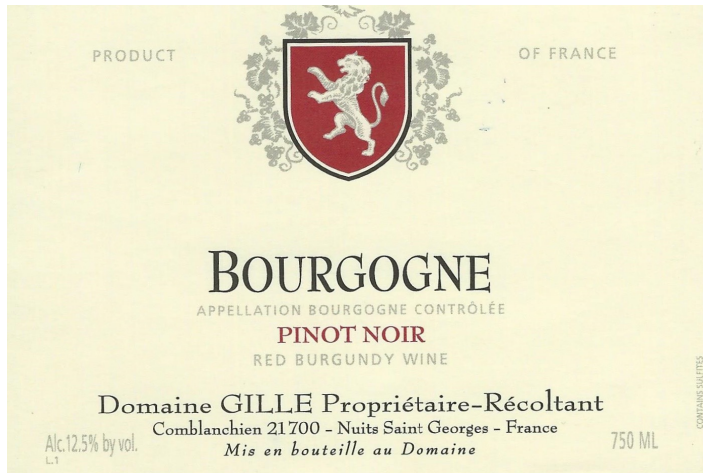


# DOMAINE GILLE

## BOURGOGNE PINOT NOIR



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, with some parcels owned by the family since the late 18th century. 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. All the work in the vineyards 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.

<b>Region:</b>	Burgundy
<b>Appellation:</b>	Burgundy
<b>Owner:</b>	Pierre Gille
<b>Established:</b>	1900
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Limestone and Clay
<b>Vineyard:</b>	2.8 ha
<b>Grape Varieties:</b>	100% Pinot Noir
<b>Age of Vines:</b>	30 yrs
<b>Yield/Hectare</b>	50 hl/ha
<b>Avg. Production:</b>	20,000 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 15 months in fine texture, medium toasted, oak barrels (1/3 new).

**Tasting Notes:** Deep garnet color. Dark fruit aromas of blackberries, red currants, cassis. Finely balanced, fresh and fruity. The tannins are ripe, the texture is soft and round, with a spicy finish. Good “Cotes de Nuits” weight on the palate.

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