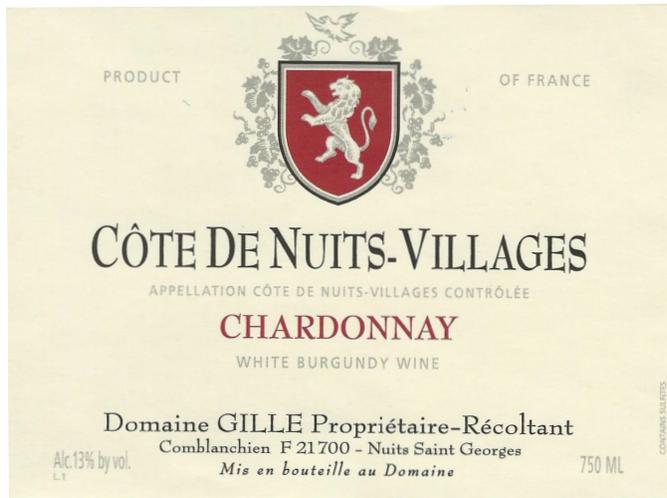


# DOMAINE GILLE

## CÔTE DE NUITS-VILLAGES BLANC



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.

<b>Region:</b>	Burgundy
<b>Appellation:</b>	Côte de Nuits-Village
<b>Owner:</b>	Pierre Gille
<b>Established:</b>	1900
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Limestone and Clay
<b>Vineyard:</b>	.21 ha
<b>Grape Varieties:</b>	100% Chardonnay
<b>Avg. Age of Vines:</b>	65 years
<b>Yield:</b>	48 hl/ha
<b>Avg. Production:</b>	1,080 Bottles

**Vinification and Élevage:** Grapes are harvested manually. Vinification starts straight in oak barrels. The barrels are new with fine texture, and medium toast. We gently stir the juice from time to time respecting slow fermentation, which takes place during 11 months. This natural process allows revealing the whole complexity of chardonnay. As for any of our wines, we do not add any yeast or other chemical product.

**Vineyard:** Grapes come from Comblanchien, from a parcel called "Bellevue" (Beautiful view!).

**Tasting Notes:** The wine from this parcel has a beautiful golden color, with accents of flowers and hazelnut. It has a very long finish. It goes well with fish, chicken and goat cheese. It is best drunk after 2-3 years of aging and can remain in the cellar for several years.

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