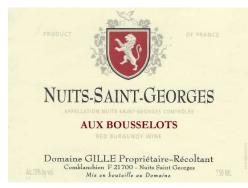
DOMAINE GILLE

Nuits-St. Georges 1er Cru "Aux Bousselots"



The Gille family has resided in the village of Comblanchien since 1570. Since that time, the domaine has been passed down from father to son and has changed in size due to marriages and land purchases. The present domaine was developed by Vivant Gille in the early 1900's, and today the 9-hectare domaine is run by his great-grandson, Matthieu. 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 Matthieu 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.

Region: Burgundy

Appellation: Nuits-Saint-Georges 1er Cru

Owner: Matthieu Gille

Established: 1900

Farming Practices: Sustainable; no chemical fertilizers or herbicides are used Stony clay marlstone, with poor top soil, limestone sub-soil.

Vineyard: "Aux Bousselots" 1er Cru is located on the north end of the appellation near

Vosne-Romanée. The wines in this sector tend to a rounder and a slightly softer

style.

Grape Varieties: 100% Pinot Noir

Age of Vines: 38 years, planted in 1984

Yield/Hectare: 40 hl/ha Avg. Production: 2400 Bottles

Vinification and Élevage: Grapes are harvested manually. Vinification starts with 6 days cold maceration followed by natural yeast fermentation in oak vats without temperature control. Maturation lasts 18 months in fine texture, medium toasted, oak barrels (1/3 new).

Tasting Notes: Deep ruby color. Powerful and complex bouquet of black currants, strawberries and hints of raspberries; notes of spice and leather develop with bottle age. Fine concentration with layers of dark fruit and ripe tannins balanced by natural acidity, which bodes well for 20 years or more development in the bottle.

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