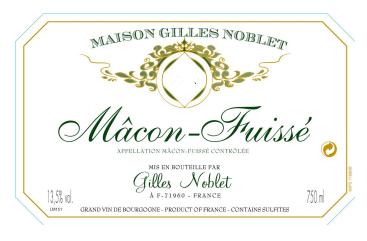
## MAISON GILLES NOBLET MÂCON-FUISSÉ



Located in Fuissé, the heart of the southern Mâconnais, 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. Macon-Fuissé is a small appellation on the lower slope beneath Pouilly-Fuissé. The wines are only marginally less rich than their more famous neighbor, and offer a racy, high-quality Chardonnay that is a great value. 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.

Region:BurgundyAppellation:Macon-FuisséOwner:Gilles Noblet

Established: 1977

Farming Practices: Sustainable Vineyard: 2.2 ha

Soil: Clay and Limestone Grape Varieties: 100% Chardonnay

Age of Vines:35 yearsYield/Hectare55 hl/haAvg Production:18,000 bottles

**Vinification and Élevage:** 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. The wine stays on its lees for 8-12 months. Bottling is done between April and November of the year following harvest.

**Tasting Notes:** Golden straw color. Very intense aromas of pear and nectarine, enhanced by a dash of spice. Good freshness and perfect balance. Fine mineral finish.

