

# DOMAINE GILLES NOBLET

## POUILLY-FUISSÉ "LA COLLONGE"



Located in Fuissé, the heart of the southern Maconnais, 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, with a gentle (20% new) touch of oak. The average age of the vines is 45 years, with some vines as old as 75 years. Gilles Noblet Pouilly-Fuissé is a high-quality expression of this

famous appellation, and makes one realize why it became so popular with Americans in the 1970's. 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.

<b>Region:</b>	Burgundy
<b>Appellation:</b>	Pouilly-Fuissé
<b>Owner:</b>	Gilles Noblet
<b>Established:</b>	1977
<b>Farming Practices:</b>	Sustainable
<b>Vineyard:</b>	9.4 ha
<b>Soil:</b>	Clay and limestone
<b>Grape Varieties:</b>	100% Chardonnay
<b>Age of Vines:</b>	45 years
<b>Yield:</b>	42 hl/ha
<b>Avg Production:</b>	25,000 bottles for the cuvée "La Collonge"

**Vinification and Élevage:** Grapes are harvested and brought to the winery, then gently pressed. The juices are allowed to settle at a cool temperature for 24 hours and then racked into large oak foudres and some barriques. The wine stays on the fine lees for 8-12 months. Bottling is done in April of the year following harvest.

**Tasting Notes:** Brilliant pale golden color. Good intensity with notes of pear, honey and acacia blossom. Quite ample on the palate, round and full with a slight citric character. Good persistence on the finish. The gentle oak presence rounds out the rich Chardonnay flavors giving it fine balance of fruit and freshness. Chardonnay the French way!

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