

DOMAINE GILLES NOBLET

POUILLY-FUISSÉ "DOMAINE DE 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 yrs, with some vines as old as 75 yrs. Gille 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 '70'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.

Region:	Burgundy
Appellation:	Pouilly-Fuissé
Owner:	Gilles Noblet
Established:	1977
Farming Practices:	Sustainable
Vineyard:	9.4 ha
Soil:	Clay and Limestone
Grape Varieties:	100% Chardonnay
Age of Vines:	35 years
Yield:	42 hl/ha
Avg Production:	25,000 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: Brilliant pale golden color. Good intensity, 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, with spices and lemon zest. The gentle oak presence rounds out the rich Chardonnay flavors.

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