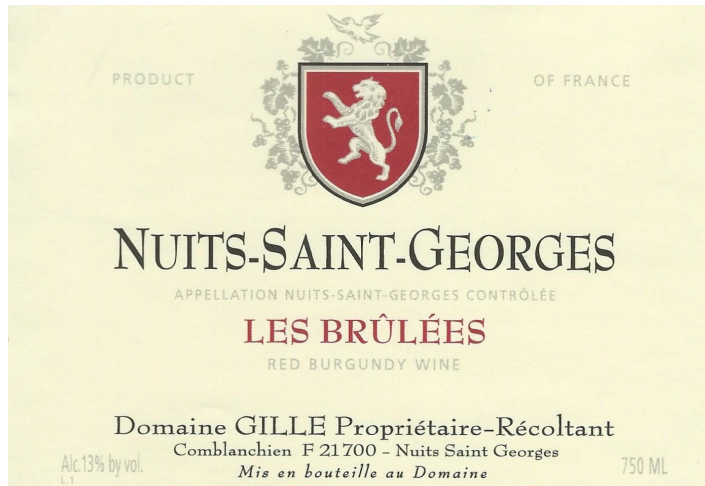


# DOMAINE GILLE

## NUITS-SAINT-GEORGES « LES BRÛLÉES »



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>	Nuits-Saint-Georges Village
<b>Owner:</b>	Pierre Gille
<b>Established:</b>	1900
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Limestone and Clay
<b>Vineyard:</b>	1.21 ha
<b>Grape Varieties:</b>	100% Pinot Noir
<b>Age of Vines:</b>	20-90 year old vines
<b>Yield/Hectare</b>	45 hl/ha
<b>Avg. Production:</b>	6,500 Bottles

**Vinification and Élevage:** Grapes are harvested manually. Vinification starts with 5 days cold maceration followed by natural fermentation without external yeast or temperature control. Maturation lasts 18 months in fine texture, medium toasted, oak barrels (1/3 new).

**Vineyard:** Les Brûlées is a south-east facing lieu-dit in central Nuits-Saint-George, located directly beneath Les Poirets 1er Cru.

**Tasting Notes:** Ruby red with bright glints and garnet on the rim. Mouth is all red berries with hints of blackcurrant. Powerful and structured in the palate with a long, sweet vanilla-tinged finish.

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