



CÔTE DE NUITS VILLAGES

Pinot Noir



Domaine Gille Côte de Nuits Villages is harvested manually. Vinification starts with five days of 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).

TERROIR

Location: South of Nuits-Saint-Georges, on the hills of Premeaux-Prissey Corgoloin and Comblanchien
Vineyard: Old vines 60 y.o. - 10 000 vines/hectare – yield: 40hl/ha.
Training: Ploughing, guyot pruning, free of pesticides and herbicides

TASTING NOTES

Temperature: Best served between 16°C and 18°C (64°F – 68°F)
Colour: Ruby red with bright glints
Nose: Red berries with notes of blackcurrant and spices
Mouth: Excellent structure, powerful and complex wine with a nice spicy finish.
Potential: 10 years

PARING

This vintage is to enjoy with cheese, grilled meat, sauce dishes and even spicy dishes.

- ✓ Alcohol: **13%**
- ✓ Soil: **Clay and limestone**
- ✓ Grapes: **100% Pinot Noir**
- ✓ Appellation: **Côte de Nuits Villages**

AWARDS



Côte de Nuits Villages 2010
Sélection Tastevinage 2010

In 2010, due to cold weather while flowers were blooming, yields were particularly low, and thus, concentration was exceptional. Excellent structure for this vintage. Powerful and complex with good length.



Côte de Nuits Villages 2012
Décanter WWA 2014 BRONZE

Thanks to the poor flowering many of the grapes were small, so the ratio of flavour-inducing skin to juice was usefully high. This vintage is very complex and gives out a long finish, the balance of tannins and acidity – both present, neither discordant – suggests good ageing potential.

Domaine GILLE

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