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# CÔTE DE NUITS VILLAGES

## Chardonnay

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**Domaine Gille** Côte de Nuits Villages Chardonnay is harvested manually. Vinification starts directly in oak barrels. The barrels are new with fine texture, and medium toast. We gently stir the juice from time to time respecting slow fermentation, over the course of 11 months. This natural process allows the wine to reveal the entire complexity of Chardonnay. Honoring respectful winemaking philosophy we do not add yeast or chemical products.

### TERROIR

Location: Comblanchien “Bellevue” or beautiful view  
Vineyard: Clay & limestone - 10 000 vines/hectare – yield: 50hl/ha.  
Training: Ploughing, guyot pruning, free of pesticides and herbicides

### TASTING NOTES

Temperature: Best served between 8°C and 10°C (46°F – 53°F)  
Colour: Light Gold  
Nose: Apple and hazelnuts with hints of citrus.  
Mouth: Full-bodied with a perfect balance between an attractive mineral attack followed by Chardonnay fruit. A lasting delicate finish highlighting vanilla notes.  
Potential: 8 years

### PARING

Perfect to share on its own with good company. Also complementary with fish in sauce, or scallops with cream. Expressive paired with goat cheese.

✓ Alcohol:	<b>13%</b>
✓ Soil:	<b>Clay and limestone</b>
✓ Grapes:	<b>100% Chardonnay</b>
✓ Appellation	<b>Côte de Nuits Villages</b>

## Domaine GILLE

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