



NUTTS SAINT GEORGES

Premier Cru *Les Terres Blanches*



Nuits Saint Georges 1er Cru *Les Terres Blanches* by **Matthieu Gille** is bought from local winegrowers. Using a low pressure when we press allows for a gentle extraction of *Terres Blanches* juice. Fermentation starts naturally in one year old and new oak barrels and lasts 11 months. The oak comes from French Allier forests, it has a fine texture, and it is lightly toasted for best results.

TERROIR

Location: *Les Terres Blanches* are south-east oriented on the top of the hill in the village of Premeaux

Vineyard: Pebbly limestone - 10 000 vines/hectare – yield: 50hl/ha.

Training: Ploughing, guyot pruning, free of pesticides and herbicides

TASTING NOTES

Temperature: Best served between 12°C and 13°C (54°F – 55,4°F)

Colour: Light yellow with green sheen

Nose: Wet stone, floral notes and strong minerality Floral notes and hawthorn aromas, this wine will surprise you by it's fineness and refinement.

Mouth: Notes of brioche and zest *Les Terres Blanches* will surprise you with finesse and refinement.

Potential: 10 years

PARING

The rare Nuits-St-Georges whites are powerful and elegant, especially compatible with grilled fish or seafood.

- ✓ Alcohol: **13%**
- ✓ Soil: **Clay and limestone**
- ✓ Grapes: **100% Chardonnay**
- ✓ Appellation: **Nuits Saint Georges Premier Cru**

AWARDS

Nuits Saint Georges 1er Cru *Les Terres Blanches* 2017
Decanter WA Asia 2019 **SILVER 90**



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