

# Dom Gille Nuits St Georges 1er Cru les Cailles

## THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Nuits-Saint-Georges

CEPAGE: 100% Pinot Noir

WINEMAKING: Hand-harvested. After six days of cold maceration, fermentation starts naturally without external yeast addition, or temperature control.

ALCOHOL BY VOLUME: 13.0%

AGING: 18 months in medium toasted oak barrels (30% new)

## THE STORY

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.

## THE SELLING POINTS

AWARDS: 92pts Decanter

SUSTAINABILITY: Minimal Intervention /  
Augmentation, Natural Fermentation

PAIRINGS: Ripened cheese, grilled meats

