

Mâcon Fuisse La Collonge - Gilles Noblet

Domaine Gilles Noblet

The Producer:

The Maconnais is a large district in Burgundy, south of the fabled Cotes de Nuit and Beaune and north of the Beaujolais region between Dijon and Lyon. Virtually all its production is of white wine with chardonnay the main grape. There are 27 villages which can add their name to Macon to be separately identified for their better quality. Domaine Gilles Noblet is a small estate of 14.5ha owned and run by Gilles Noblet, the fourth generation is running the estate, who also produces a Pouilly Fuisse.

The Wine:

Grape(s): 100% Chardonnay
Area: From vineyards in the commune of Fuissé
Vines per ha.: 8,000 per ha.
Yield: 60 hl/ha
Av. age of vines: 40 years old
Vinification: The wine is fermented at 16-20°C for between 2 and 3 months. Then there is a complete malolactic fermentation.
Ageing: The wine is aged in stainless steel vats until bottling in August

Tasting Notes:

- A firm, slightly herby, savory nose is followed by a rounded, creamy texture on the palate and nicely balanced and structured finish.
- Macon is a good value white from Burgundy and when from selected villages such as Fuissé it is better still, as this wine shows. A firm, slightly herby savory nose is followed by a rounded, creamy texture on the palate and nicely balanced and structured finish.

Code: 5030
ABV: 13,5%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork

