

## Pouilly-Fuissé La Collonge - Gilles Noblet

*Domaine Gilles Noblet*

### The Producer:

Pouilly is a small village next to the town of Fuissé in the southern part of the Maconnais, west of both the river Saone and the city of Macon itself. The area is on a limestone plateau, (particularly suited to the chardonnay grape, which is the only permitted variety for Pouilly Fuissé) between two large crags – making it a sun trap. Consequently, the wines are quite full bodied. Domaine Gilles Noblet is a small estate of 14.5ha owned and run by the eponymous Gilles Noblet, the fourth generation that is running the estate.

### The Wine:

Grape(s): 100% Chardonnay  
Area: From vineyards in the commune of Fuissé  
Vines per ha.: 8,000 per ha.  
Yield: 55 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: It is aged in Burgundian oak casks (futs) of 228 litres and large casks (foudres) of 15 and 40 hl for a year

### Tasting Notes:

- Firm structured nose. On the palate it has depth and structure and a clean crisp finish of good length.  
- Pouilly Fuissé is generally considered amongst the best wines of the Maconnais and this small family owned and run estate shows why. Firm structured nose. On the palate it has depth and structure and a clean crisp finish of good length.

Code: 5031  
ABV: 13,5%  
Pack: 6\*75cl  
Vegan: Yes  
Vegetarian: Yes  
Closure: Cork

