

Domaine Gilles Noblet

Pouilly-Fuissé La Collonge



Winemaking: Vineyard sites are harvested and brought to the winery, then the grapes are pressed gently and slowly. The must is allowed to settle at a cool temperature for 24 hours and then racked into stainless steel tanks. The wine is aged in new and used oak barrels and stays on the lees for 8-12 months.

Grape varieties : 100% Chardonnay

Vineyard age : Average age of 45-years-old

Soil : Clay and limestone

Tasting notes :

Good intensity, notes of pear, honey and acacia blossom. Quite ample on the palate, round and full with a slight citric character. Good persistence on the finish, with spices and lemon zest. The gentle oak presence rounds out the rich Chardonnay flavors.

