

## 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

**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.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## 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

**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.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## 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

**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.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## 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

**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.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)