



CÔTE DE NUIT VILLAGES BLANC 2015

BC Hosp \$46.99 +134128 Wholesale \$39.98 (SPEC)



+134128

Domaine Gille Côte de Nuits Villages Chardonnay is harvested manually. Vinification starts directly in oak barrels. The barrels are new with fine texture, and medium toast. We gently stir the juice from time to time respecting slow fermentation, over the course of 11 months. This natural process allows the wine to reveal the entire complexity of Chardonnay. Honoring respectful winemaking philosophy we do not add yeast or chemical products.

TERROIR

Location: Comblanchien “Bellevue” or beautiful view!
Vineyard: Clay & limestone - 10 000 vines/hectare – yield: 50hl/ha.
Training: Ploughing, guyot pruning, free of pesticides and herbicides

TASTING NOTES

Temperature: Best served between 8°C and 10°C (46°F – 53°F)
Colour: Light Gold
Nose: Very fruity with notes of hazelnuts, and hints of citrus.
Palate: Full-bodied with a perfect balance between an attractive mineral attack followed by Chardonnay fruit. A lasting delicate finish highlighting vanilla notes.
Ageing: 8 years

PAIRING

Perfect to share on it's own with good company! Also complementary with fish in sauce, or scallops with cream. Expressive when paired with goat cheese.

Alcohol: **13%**
Soil: **Clay and limestone**
Varietals: **100% Chardonnay**
Appellation: **Côte de Nuits Villages**
Case: **12 x 750 ml**



AWARDS

Côte de Nuits Villages Blanc 2014
Déguster WWA 2016 Bronze

