DOMAINE GILLE/MAISON GILLE RULLY 1^{ER} CRU « RABOURCÉ »



The Gille family has resided in the village of Comblanchien continuously since 1570. Since that time, the domaine has been passed down from father to son and has changed in size due to purchases and marriages. The present domaine was developed by Vivant Gille in the early 1900's, and today the 9-hectare domaine is run by his grandson, Pierre Gille. The vines on this tiny property range from 45 to 80 years of age, with some parcels owned by the family since the late 18th century. All the work is done by hand, following traditional methods, as M. Gille says "respecting the terroir and the unique character and challenges of each vintage."

are truly hand-crafted wines of great personality and individuality, made in the most traditional manner.

Region:BurgundyAppellation:Rully 1er CruOwner:Pierre Gille

Established: 1900

Farming Practices: Sustainable

Soil: Limestone and Clay

Vineyard: .3 ha

Grape Varieties: 100% Chardonnay

Avg. Age of Vines: 15-25 Yield/Hectare 35 hl/ha Avg. Production: 1,350 Bottles

Vinification and Élevage: Grapes are harvested manually. Vinification starts straight in oak barrel, a combination of new and used. A gentle and judicious stirring of the lees takes place from time to time, respecting slow fermentation, which takes 11 months. This natural process allows revealing the whole complexity of Chardonnay. As for any of the Gille wines, there are no added external yeasts or other chemical products.

Vineyard: Rabourcé 1er cru is 7.99, one of Rully's largest crus. This is a well situated and highly regarded vineyard that lies just west of the village below the forest. The Rully is a negotiant product and bottled under the Maison Gille label.

Tasting Notes: Gold color. Superb aromas of hedgerow flowers and pear. This wine is full of fruit, it is lively, long and well-rounded. Pear aromas yield to dried fruit with time.

