

Dom Gille

Vosne Romanee Basses Mazieres

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Vosne-Romanee

CEPAGE: 100% Pinot Noir

WINEMAKING: Grapes are harvested manually. Vinification starts with 5 days cold maceration followed by natural fermentation without external yeast or temperature control.

AGING: 18 months in medium toasted oak (1/3 new)

THE STORY

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.

THE ADJECTIVES

OVERALL: Powerful and complex

AROMAS / FLAVORS: Red fruit, cassis, violet, truffle, underbrush

MOUTHFEEL: Soft but ripe tannin

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Game birds and the finest cuts of beef

