



# DOMAINE DE LA NOBLAIE

## Chinon Blanc Chante le Vent

Domaine de Noblaie is home base for four generations (grand-mère usually holds court in the living room while holding her new iPad.) It is Jerome Billard, the son of Francois and Madeleine Billard, who leads the property now. Jerome was fortunate to earn an internship at Chateau Petrus in Bordeaux while still in school and then to earn a spot at Dominus in California. I met Jerome in Chinon just days after his return to Chinon from California in 2003 and saw enormous potential. He has certainly lived up to that and more.

Noblaie sits at one of the highest points of the Chinon appellation and is essentially two long, sloping hillsides covering 24 hectares. The soil is mostly limestone (some of it quite deep) covered with clay and limestone shards. The property is certified organic by Ecocert and has been working this way since about 2005. All harvests are carried out by hand (rare in Chinon) and in multiple passes through the vines. Unlike many other properties that hand harvest, Noblaie has the same team year after year and the vineyard and winery triage is quite severe. The point is not to produce green or vegetal Cabernet Franc but to find that perfect razor's edge maturity that privileges the earthiness and spiciness of the varietal while showing off the fruit and elegance at the same time.

White Chinon is about as rare as it gets. With only 2% of the AOC planted to Chenin Blanc, it is made by only a handful of estates and only a small amount is allocated to the United States. Jerome Billard's version resembles a top flight Montlouis with beautiful freshness and mineral complexity. A waxy, floral masterpiece from 50 year old vines grown on tuffeau soils then harvested by hand, pressed and fermented by indigenous yeast in tank. As of the 2017 vintage this cuvée goes by the name Chante le Vent - in recognition of the alternately warm and cooling winds that allow Jérôme to harvest his Chenin late in the season without any botrytis. You might know earlier iterations as just Chinon Blanc, or La Grande Ourse, but they are all the same Chinon Blanc that you've come to love despite the name changes.

### ORIGIN

*France*

### APPELLATION

*Chinon*

### SOIL

*Tuffeau, clay*

### AGE OF VINES

*50*

### ELEVATION

*50-65 meters*

### VARIETIES

*Chenin Blanc*

### FARMING

*Certified organic (ECOCERT)*

### FERMENTATION

*Hand harvested in three passes, gentle pressing and natural yeast fermentation in tank*

### AGING

*4 months in tank*



JON-DAVID HEADRICK  
SELECTIONS