



DOMAINE DE LA NOBLAIE

Chinon Pierre de Tuf

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.

The setting of Domaine de la Noblaie is quaint – in a cozy and well-worn Loire Valley fashion. At the bottom of the valley are the ancient caves carved into the soft tuffeau bedrock with vineyard plots marching up the hillsides around the cellar, the family home and tasting room. At the top of the hill are the oldest vines on the property and the source for Jérôme's Pierre de Tuf. Fermented by indigenous yeasts in a 15th century stone tank on the property (evidence of the generations of winemaking that have happened in this beautiful valley) it is aged in neutral French oak barrels for 14 months, followed by 8 months in tank before bottling.

ORIGIN

France

APPELLATION

Chinon

SOIL

Sandy clay, flint

AGE OF VINES

75

ELEVATION

80 meters

VARIETIES

Cabernet Franc

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested and natural yeast fermentation in ancient stone tank, long maceration

AGING

12 months in 500L neutral French oak barrels then 8 months in tank

ACCOLADES

90 – 2014 Chinon Pierre de Tuf – Wine Advocate



JON-DAVID HEADRICK
SELECTIONS