



DOMAINE DE LA NOBLAIE

Chinon Goutte de Rosé

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 Jérôme Billard, the son of François and Madeleine Billard, who leads the property now. Jérôme 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 Jérôme 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.

Jérôme's rosé makes up a significant proportion of his production and it represents his commitment to the quality of his red wines. This cuvée is the destination for the fruit grown at lower elevations as well as most of the fruit from his younger vines. In some vintages it totals close to 30% of his production. But don't let this scare you away because in Jérôme's hands this fruit is crafted into a savory and enticing style of rosé with the structure and stuffing to last well into the colder months.

ORIGIN

France

APPELLATION

Chinon

SOIL

Tuffeau, clay

AGE OF VINES

10-30

ELEVATION

50-65 meters

VARIETIES

Cabernet Franc

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested from vineyards at the base of the côteaux, direct press and natural yeast fermentation in tank

AGING

4 months in tank, no SO2 until bottling



JON-DAVID HEADRICK
SELECTIONS