



DOMAINE DE LA NOBLAIE

Chinon Pierre de Tuf

A trip to Domaine de la Noblaie is like stepping back in time. For starters, the Crusaders used to live in their back yard. It is still called “The Place of the White Coats” to this day as this parcel of vines was once home to a taxing station used to finance the crusades. The house was started sometime in the 15th or 16th century. They still use a chalk vat that was dug around the 16th or 17th centuries.

Today, the domaine is home base for four generations with 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.

At the top of the hill where Domaine de la Noblaie is situated are their oldest vines 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 new and second-fill French oak barrels and clay amphorae for 18 months.

ORIGIN

France

APPELLATION

Chinon

SOIL

Tuffeau, clay

AGE OF VINES

75

ELEVATION

65 meters

VARIETIES

Cabernet Franc

FARMING

Certified organic (ECOCERT)

FERMENTATION

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

AGING

Aged 18 months in 500L French oak barrels and clay amphorae

ACCOLADES

93 - 2019 Chinon Pierre de Tuf – Vinous Media

93 - 2018 Chinon Pierre de Tuf – Wine Advocate

93 - 2017 Chinon Pierre de Tuf – Vinous Media

**JON-DAVID
HEADRICK
SELECTIONS**

