



# DOMAINE DE LA NOBLAIE

## Chinon Les Blancs Manteaux

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.

With Chiens-Chiens having no clear meaning it only makes sense that Les Blancs Manteaux should have two. Located at the top of the hill where Domaine de la Noblaie is situated, the *lieu-dit* of Les Blancs Manteaux is pure, pale, tuffeau soil – a veritable White Cloak of limestone. Centuries ago this land was also in the possession of the Knights Templar who were renown for their white cloaks emblazoned with a red cross. Despite the origins of its name, Les Blancs Manteaux is an elegantly-structured, vertical and pure Chinon with very fine tannins and a lengthy finish.

### ORIGIN

*France*

### APPELLATION

*Chinon*

### SOIL

*Tuffeau, clay*

### AGE OF VINES

*65*

### ELEVATION

*65 meters*

### VARIETIES

*Cabernet Franc*

### FARMING

*Certified organic (ECOCERT)*

### FERMENTATION

*Hand harvested and natural yeast fermentation  
in tank, 20–25 day maceration*

### AGING

*12 months in 500L French oak barrels*



JON-DAVID HEADRICK  
SELECTIONS