

# THE MASTER'S NOSE CLUB

“**Domaine Vicomte de Noue Marinic – Burgundy meets Slovenia!**”

THE BRDA WINE REGION OF SLOVENIA LIES JUST OVER THE BORDER FROM ITALY'S FAMOUS COLLIO REGION

TOP QUALITY CHARDONNAYS WHICH ARE MATURED IN EX-DOMAIN LEFLAIVE OAK BARRELS

THE WINERY IS CO-OWNED BY MADAME LEFLAIVE'S NEPHEW

FOCUS ON OLD VINES AND ORGANIC VITICULTURE

2019 IS THE FIRST VINTAGE OF THIS POTENTIAL STAR DOMAINE OF THE FUTURE!

*Real Wines* 



ÉRIGONE



DOMAINE VICOMTE  
DE NOUE-MARINIC

## THE REGION

# ABOUT COLLIO-BRDA WINE REGION

A little over an hour's drive northeast of Venice and just across the border from the Italian frontier town of Gorizia, you reach the little-known Slovenian wine appellation of Brda. Brda, meaning hilly, is basically an extension of the prestigious Collio region of North East Italy (derived from *colline*, meaning hilly in Italian.) Here, in the north to south-stretching "Vipava" valley, you will find one of the most exciting new producers of top quality Chardonnay outside of Burgundy – Domaine Vicomte De Noue Marinic! The Marinic family have been growing vines here since 1910, but the region itself has a much longer history. In fact the first ever formal vineyard classification anywhere in the world took place here at the instruction of Empress Marie Therèse of Austria in 1787, when the region's vineyards were classified into 9 different tiers of quality. Between 1910 and today the Brda region changed nationality four times! It was originally part of Austria until the end of the First World War, then

belonged to Italy until 1945. After the Second World war the allies took it away from Italy and gave it to Yugoslavia, to which it belonged until 1991, when Yugoslavia dissolved and Slovenia became an independent nation. In terms of personality, this beautiful, hilly sub-Alpine region combines Austrian attention to detail with Italian flair – a blend of precision and emotion which is evident in its wines!



Collio region in 1945, when Brda belonged to Italy



## THE PRODUCERS

# ABOUT THE OWNERS



Charles Noue (left) and Alis Marinic (right) in the cellar

Since 2017, the winery has been a partnership between Alis Marinic, grandson of the founder, and Vicomte Charles Noue, a Frenchman who is co-owner of Domaine Leflaive of Burgundy and nephew of the late Anne Claude Leflaive. Charles is a true vinous pioneer who spent several years travelling the world looking for the perfect terroirs to grow Chardonnay. He concluded that outside Burgundy, the two best potential areas for producing world class Chardonnay were New Zealand and the Brda region of Western Slovenia. Alis Marinic grows and makes the wines under the expert guidance of Anthony Colas, a consultant oenologist who also works for Domaine

Rousseau and several other top Burgundy producers. Charles Noue looks after the sales and marketing. Domaine Marinic own 140 hectares of vines, 90% of which are more than 40 years old. Previously the Marinic family sold their grapes to famous producers in Collio, such as Livio Felluga and Jermann. The 2019s in this wine packet are the first vintage they have labelled their wines under their own, independent domaine name. Their ultimate goal is to produce elegant and persistent wines similar in style, minerality and "emotion" to Puligny Montrachet; wines which reflect their unique terroirs and which you still want to drink after the first glass!





Picture credits: The wine producers

## ABOUT THE WINES

# OUR EXQUISITE SELECTION



**Erigone Ribolla  
Gialla 2019,  
Gaugnaz I Cru**  
(two bottles)

The white Ribolla Gialla grape is unique to Collio and Slovenia. From a “first growth” classified vineyard and 60 year old vines, this white wine has enticing aromas of white peach and white flowers. Dry, pure, bright and fresh, it has good weight and intensity of fruit and a noticeable bite of minerality on the finish. Recognised as the best Ribolla in the region! Awarded a gold crown by the Vini Buoni d'Italia 2022 publication.

Serve with prosciutto and saucisson.

Only 280 cases produced.  
Drink 2022 – 2027.



**Erigone  
Chardonnay  
2019,  
Ossech V Cru**  
(two bottles)

From a three hectare vineyard of 32 year old vines on ponka-based, hillside soils. This Chardonnay has lovely depth of flavour and a delicious butter-scotch oak influence (from the Domaine Leflaive barrels.) The acidity is pure and fresh and there's a gentle hint of salty minerality on the finish. Effortlessly balanced and surprisingly complex for the price.

Serve with a shrimp risotto.

500 cases were produced.  
Drink 2022 – 2027.



**Domaine  
Vicomte de  
Noue Marinic  
Sotto La Chiesa  
(Chardonnay),  
Bigliana II Cru  
2019**  
(one bottle)

From a small, northeast-facing, 25 year old vineyard on Ponka soils situated just below the church in the picturesque village of Bigliana. This is elegant, fresh and mineral with gentle flavours of honey, peach, butter and vanilla. Beautifully-balanced, it has serious complexity and finesse and a finish which grows and grows. Like a “Meursault” in style.

Serve with chicken in a “fermier” sauce with mushrooms.

250 cases were produced.  
Drink 2022 – 2030.



**Domaine  
Vicomte de  
Noue Marinic  
Groblja  
(Chardonnay),  
Vedrignano  
II Cru 2019**  
(one bottle)

From a small, east-facing, 45 year old vineyard on Ponka soils. This is rich and powerful yet also has delicious freshness and minerality. Flavours of honeysuckle and exotic peach and grapefruit are mingled with notes of butter, oatmeal and brioche from its 12 month stay in oak barrels. Extremely well-made, this combines mountain air purity with Burgundian complexity and finesse! Like Puligny Montrachet in style.

Serve with Sushi.

250 cases were produced.  
Drink 2022 – 2035.

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