

## Domaine Gavignet-Béthanie

### *Nuits-Saint-Georges 1er Cru "Aux Damodes"*



Vinification: Destalking, cold pre-fermentation maceration for 5 to 8 days, caps pushed down daily, pumping over morning and evening, alcoholic fermentation for 10 to 20 days at between 25-30°C, manual devatting.

Aging: 12 months in oak barrels, then bottling on the estate.

Grape varieties : Pinot Noir

Vineyard age : 50-year-old vines

Soil : Brown limestone soil with fine gravel, with a proportion of fine clay-silt

#### Tasting notes :

Freshness and purity of fruit combined with a fine, supple structure. Pairs well with full-flavored meats such as roast lamb, rib of beef or duck breast.



Sustainable

