

Domaine Gavignet-Béthanie

Nuits-Saint-Georges 1er Cru "Les Poulettes"



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 followed by bottling on the estate.

Grape varieties : Pinot Noir

Vineyard age : 60-year-old vines

Soil : Brown limestone with abundant white oolite pebbles

Tasting notes :

Aromas of red berries, cherries, licorice, coffee, and fresh leather. A bright finish is carried along by prominent tannins. Pair with grilled meats and Burgundian cheeses.



Sustainable

