

## Domaine Gavignet-Béthanie

### *Bourgogne Hautes Côtes de Nuits "Clos des Dames Huguettes"*



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 15 days at between 25-30°C, manual devatting.

AGING: 10 to 12 months in oak barrels, then bottling on the estate.

Grape varieties : Pinot Noir

Altitude : 300m - 400m ASL

Soil : Clay-limestone and marl

#### Tasting notes :

Balanced and elegant with red berries and subtle licorice notes. Appealing and approachable finish.



Sustainable

