

Domaine Gavignet-Béthanie

Nuits-Saint-Georges "Les Athées"



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, devatting.

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

Grape varieties : Pinot Noir

Vineyard age : 40-year-old vines

Soil : Clay or red silts, with beds of flinty rock and material from ancient alluvial fans.

Tasting notes :

Sustained fruit aromas like cherry and blackcurrant. As it ages, the wine reveals appealing notes of bramble and brush. Delicious with roasted meats and ripe cheeses.



Sustainable

