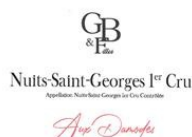


Domaine Gavignet-Béthanie

Nuits-Saint-Georges 1er Cru

Aux Damodes



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.

Banville
Wine Merchants



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