

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

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.

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Wine Merchants

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