

## 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

**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.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)



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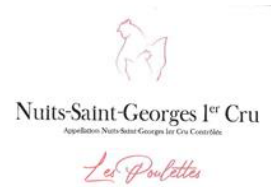
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