

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.



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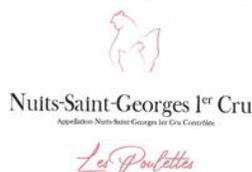
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