

Domaine Gavignet-Béthanie

Bourgogne Hautes Côtes de Nuits "Clos des Dames Huguettes"

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 15 days at between 25-30°C, manual devatting.

AGING: 10 to 12 months in oak barrels, then bottling on the estate.

Grape varieties Pinot Noir

Altitude 300m - 400m ASL

Soil Clay-limestone and marl

Tasting notes

Balanced and elegant with red berries and subtle licorice notes. Appealing and approachable finish.



Banville
Wine Merchants

www.banvillewine.com

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