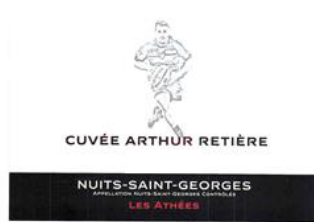


## Domaine Gavignet-Béthanie

### *Nuits-Saint-Georges "Les Athées"*

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



**Grape varieties** Pinot Noir

**Soil** Clay or red silts, with beds of flinty rock and material from ancient alluvial fans.

#### Tasting notes

Sustained fruit aromas like cherry and blackcurrant. As it ages, the wine reveals appealing notes of bramble and brush. Delicious with roasted meats and ripe cheeses.

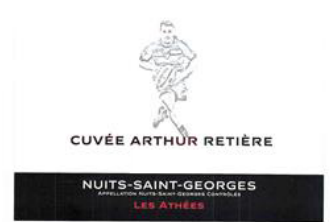
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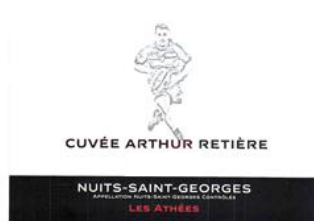
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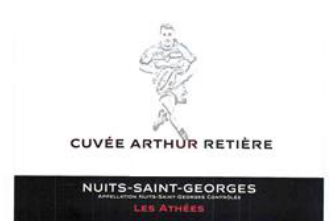
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