



Nuits St Georges 1^{er} Cru “Aux Damodes”

AREA: 5802m2

VARIETAL: Pinot Noir

SOIL TYPE: Brown limestone soil with fine gravel, with a proportion of fine clay-silt, reddish over cryoclastic scree that comes from the white oolite associated with the limestone blocks known as “sheep’s heads” smoothed by surface alteration. To the south, the soil of Les Damodes is more stony and shallower; in certain plots, Prémieux limestone is visible breaking the surface, which is the case for the Gavignet-Béthanie estate’s plot there.

YIELD: 47 hl/ha

AVERAGE AGE: 50 years

PRUNING METHOD: Low-trained vines, sustainable approach, deleafing, harvested by hand.

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.

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

TASTING NOTES: The freshness and purity of the fruit combine with a fine, supple structure. Easy drinking in its youth, it will deliver some surprises by the way it affirms its personality with ageing. A wine with character.

FOOD & WINE COMBINATIONS: Like its cousin, the Premier Cru “Aux Chaignots”, it goes very well with full-flavored meats such as roast lamb, rib of beef, duck breast, or game. Why not try it with a carp in red wine sauce? It also makes a sublime accompaniment to soft and rind-washed cheeses like Epoisses and Soumaintrain.

SERVICE: Drink between 5 and 15 years old, at a temperature of 16-18°C.

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