



Côteaux Bourguignon

AREA: 1.25ha

VARIETALS: 2/3 Pinot Noir, 1/3 Gamay

SOIL TYPE: The soil is made up of gray and light silts with a sometimes-clay texture to the north.

YIELD: 64 hl/ha

AVERAGE AGE: 50 years

PRUNING METHOD: Low-trained vines, grassed down between rows but tilled beneath the vines, sustainable approach, harvested by machine.

VINIFICATION: Destalking, cold pre-fermentation maceration for 2 to 3 days, pumping over morning and evening, alcoholic fermentation for 5 to 8 days at between 20-25°C, manual devatting.

AGEING: 8 to 10 months in oak barrels, filtering and bottling on the estate.

TASTING NOTES: Its deep red color lives up to its promise of pronounced notes of red berries. Thanks to the blend of Pinot Noir and Gamay, Côteaux Bourguignons are lively wines made for quaffing!

FOOD & WINE COMBINATIONS: Ideal with white meats or cold cuts. Lightly chilled, it makes a welcome accompaniment for a summer barbecue, and also goes well with cheeses.

SERVICE: Drink between 1 and 5 years old, at a temperature of 14-16°C.

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