



## *Nuits-Saint-Georges “Aux Saints Juliens”*

**AREA:** 16 a 81 ca

**VARIETAL:** Pinot Noir

**SOIL TYPE:** The soil is described as silty and composed of calcareous gravel. South-West exposure with an altitude between 230 and 250 m. The vines are shallow-rooted, growing on soils derived from limestone bedrock; the presence of gravel indicates fragments of limestone and rocky stones.

**YIELD:** 50 hl/ha

**AVERAGE AGE:** 40 years

**PRUNING METHOD:** Low-trained vines with natural grass cover, soil tilling under the rows, sustainable viticulture, leaf-thinning, manual harvest.

**VINIFICATION:** Destemming of the grapes, vatting, cold pre-fermentation maceration for 5 to 8 days, daily punching down, pump-overs morning and evening, alcoholic fermentation lasting 10 to 20 days at 25–30°C, devatting.

**AGEING:** 12 months in oak barrels, then bottled at the Domaine.

**TASTING NOTES:** Deep ruby colour, with a nose of red and black fruits lifted by floral and spicy notes. The palate is straight and fresh, with fine yet firm tannins, leading to a mineral and persistent finish. An elegant, structured wine that reaches full expression after a few years of cellaring.

**FOOD & WINE COMBINATIONS:** Roast game, duck breast, red meats, lightly spiced cuisine, or cheeses with medium intensity.

**SERVICE:** Best enjoyed between 4 and 10 years at a serving temperature of 16–18°C.

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