



DOMAINE GAVIGNET P È R E & F I L S

NUITS SAINT GEORGES 2023

Grape varieties: 100% Pinot Noir

Vol: 13% alcohol

Climats : Les Athées, Les Herbues

Average age of the vines : 35-40 years

Winemaking: The grapes are hand-picked, 100% destemmed and placed in vats. After a prefermentation in vats at low temperature, the alcoholic fermentation begins. Punching of the cap is carried out once a day during this fermentation. The wine is then raised in oak barrels for 18 months (with 30% of new oak). It is racked up to three times during this period. It is bottled after fining, but without being filtered to ensure all the aromas are fully preserved.

Tasting notes: This Nuits Saint Georges has an intense nose with red and black fruit aromas. We rediscover these black fruit notes also on the palate. We appreciate the long and spicy finish. The tannic structure suggests that there is a good aging potential. This wine is balanced, elegant and full of character.

Food pairing: Red meats and mature, creamy cheeses.

Ageing potential: We can start to appreciate it after 2 to 3 years in the cellar or let it age for 8 to 12 years.

