



DOMAINE GAVIGNET
P È R E & F I L S

SAVIGNY LES BEAUNE 2023

Grape Variety : 100 % Pinot Noir

Alcohol : 13% alc.vol.

Climat : Les Liards

Soil: Clay/Limestone

Winemaking: The grapes are hand-picked, 100% de-stemmed and placed in vats. After a prefermentary cold maceration, the alcoholic fermentation begins. Punching of the cap is carried out during this fermentation once a day. The wine is then raised in oak barrels for 18 months (with 20% new oak). It is racked up to three times during this period and bottled after fining without being filtered to ensure all the aromas express themselves fully.

Tasting notes: A beautiful ruby color with floral and cherry aromas on the nose. Black fruit and soft spices are enveloped with smooth silky tannins.

Food paring: This very aromatic wine would go perfectly with Duck, lamb and veal even with some mild spices, like cinnamon and ginger for example or even with some red fruit in the sauce.

Ageing potential: You can begin to appreciate it in 1 or 2 years or leave it to age in the cellar for 5 to 8 years.

