



DOMAINE GAVIGNET P È R E & F I L S

POMMARD 2023

Grape varieties: 100% Pinot Noir

Vol: 13% alcohol

Climat : Le Bas des Sausilles

Average age of vines : 45–50 years

Winemaking: The grapes are hand-picked, 100% destemmed and placed in vats. After a pre-fermentation in vats at low temperature, the alcoholic fermentation begins. Punching of the cap is carried out twice a day during this fermentation. The wine is then raised in oak barrels for 18 months (with 20 to 30% 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: A beautiful deep garnet color. The nose has red berry and woody scents. This wine is concentrated and powerful on the palate with cherry and spice aromas and a persistent finish.

Food pairing: Beef stew, game, mature 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.

