



DOMAINE GAVIGNET
P È R E & F I L S

BOURGOGNE HAUTES COTES DE NUITS

BLANC 2021

Grape varieties: 100% Chardonnay

Vol: 12.5% alcohol

Soil: clay/limestone

Average vins age : 30-35 years

Winemaking: The grapes are hand-picked, pressed and placed in vats. After a pre-fermentation in vats at low temperature, the musts are put into French oak barrels. Vinification continues with at the beginning a daily stirring of the lees. The wine is then raised in oak barrels for 12 months (1-2 year old barrels). Racking is carried out twice during this period. The wine is bottled after fining.

Tasting notes: A beautiful, brilliant, pale gold colour. There are mineral and citrus notes on the nose. This wine is balanced and fruity with fresh minerality on the palate.

Food pairing: Goats cheese, Parsley Ham and white fish

Ageing potential: Enjoyable as from now or in 2-3 years

