



DOMAINE GAVIGNET
P È R E & F I L S

BOURGOGNE HAUTES COTES DE NUITS

« LES DAMES HUGUETTES »

The appellation 'Hautes Côtes de Nuits' is produced in 16 villages. The 'Dames Huguettes' plot is located on the hillside of Nuits Saint Georges, itself, which gives this wine its particular strength.

Grape varieties : 100% Pinot Noir

Vol : 12.5% alcohol

Soil : Clay/limestone

Average age of vines : 45-50 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 during this fermentation twice a day. The wine is then raised in oak barrels for 15 months (10% new oak barrels). Racking is carried out 3 times during this period. The wine is bottled after fining and without being filtered to ensure all the aromas express themselves fully.

Tasting notes : A light ruby colour. The nose is subtle with black and red fruit aromas. This wine is middle bodied with fresh red fruit and spice on the palate. A really fine, aromatic and pleasant wine.

Food pairing : Braised and roasted meats, Filet Mignon of Pork, marinated ribs, Mild Cheeses

Ageing potential : Enjoyable as from now to 3-6 years

