



DOMAINE GAVIGNET
P È R E & F I L S

BOURGOGNE CÔTE D'OR 2023

The name 'Burgundy Côte D'Or' corresponds to geographical and historical sectors of the Côte de Nuits and the Côte de Beaune recognized for the quality of their wines. Our Burgundy Côte d'Or comes from a climate of Premeaux, this village is also recognized for the AOP appellation of NUITS-SAINT GEORGES.

Grape: 100% Pinot Noir

Vol of alcohol: 12.5%

Soil and exposure: Our plot is exposed to the east, more favorable for the maturity of the grapes. The soils are composed of ancient alluvial deposits, especially talus and clay soils, which bring, thanks to the work on the soil, a beautiful depth of roots and nutrients necessary for the development of the vine.

Vinification and aging: The grapes are harvested by hand, 100% destemmed and put into tanks. After a pre-fermentation cold maceration, the alcoholic fermentation begins. During this fermentation, the must is punched down twice a day. Afterwards, the wine is aged in oak barrels for 16 months (with 10% of new barrels). 1 to 3 rackings are carried out during this period. The wine is bottled after a clarification by stabulation to respect all of its aromatic expression.

Tasting notes: A beautiful ruby red color with notes of elderflower, raspberry and gooseberry. On the palate, it presents a generous fruitiness, supple tannins and a very nice length.

Food pairings: This wine will perfectly accompany a charcuterie platter, a pork filet mignon with mustard, stuffed tomatoes or a fish pie.

Aging potential: We can start to appreciate it now or let it age between 3 and 6 years.



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