



Bourgogne Hautes Côtes de Nuits “Clos des Dames Huguettes”

AREA: 1.75ha

VARIETAL: Pinot Noir

SOIL TYPE: The vines are located at an elevation of between 300 and 400 meters above sea level on the slopes of valleys that cut through the Jurassic limestone plateaus, to the west of “la Côte”. The subsoil is identical to that of the Côte de Nuits, but the surface formations are very thin, if not inexistent. The clay-limestone soil is the result of the alternating layers of limestone and marl in the substrate.

YIELD: 60 hl/ha

AVERAGE AGE: 40 years

PRUNING METHOD: Low-trained vines, grassed down between rows but tilled beneath the vines, sustainable approach, harvested part by hand, part by machine.

VINIFICATION: Destalking, cold pre-fermentation maceration for 5 to 8 days, caps pushed down daily, pumping over morning and evening, alcoholic fermentation for 10 to 15 days at between 25-30°C, manual devatting.

AGEING: 10 to 12 months in oak barrels, then bottling on the estate.

TASTING NOTES: This lieu-dit produces full-fleshed wines with a lovely ruby color. Their pronounced taste of red berries and with subtle licorice notes on the finish make them very appealing. They offer an excellent balance of quality and finesse.

FOOD & WINE COMBINATIONS: Bourgogne Hautes-Côtes de Nuits “Clos des Dames Huguettes” goes well with all white and red meats, and also with certain seafood. For example, it makes a good accompaniment for scallops.

SERVICE: Drink between 2 and 8 years old, at a temperature of 14-16°C.

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