



Nuits St Georges 1^{er} Cru “Les Poulettes”

AREA: 1765m²

VARIETAL: Pinot Noir

SOIL TYPE: A terraced vineyard located near a cliff of white oolite and opposite some former quarries. The surface soil is brown limestone with abundant white oolite pebbles.

YIELD: 47 hl/ha

AGE OF THE VINE: 60 years

PRUNING METHOD: Low-trained vines, sustainable approach, deleafing, harvested by hand.

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 20 days at between 25-30°C, manual devatting.

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

TASTING NOTES: Small red and black berries are ever-present, and are sometimes underscored by more spicy nuances. The slender structure of Les Poulettes is bolstered by aromas suggesting cherries, licorice, coffee, and fresh leather. A bright finish is carried along by prominent tannins.

FOOD & WINE COMBINATIONS: It makes an excellent accompaniment to roast or marinated game, red wine sauces, full-flavored red meats, or a selection of Burgundy cheeses.

SERVICE: Drink between 5 and 15 years old, at a temperature of 16-18°C.

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