



Bourgogne Hautes Côtes de Nuits White

AREA: 1750m²

VARIETAL: Chardonnay

SOIL TYPE: Clay-limestone, fairly poor and stony

YIELD: 66 hl/ha

AVERAGE AGE: 35 years

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

VINIFICATION: Pressing, settling, addition of yeasts, alcoholic fermentation for 15 days at 18-20°C, racked off.

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

TASTING NOTES: A light golden color, this white Hautes-Côtes de Nuits is an aromatic wine with some oak and citrus notes. In the mouth, its crispness gives good balance to its nice profile that should allow it to age well.

FOOD & WINE COMBINATIONS: Goes very well with snails, jambon persillé, shellfish, and cheeses like goat cheese and reblochon. A sure-fire hit as an aperitif.

SERVICE: Drink between 2 and 6 years old, at a temperature of 12-14°C.

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