



Nuits-Saint-Georges White “Les Athées”

AREA: 2245m²

VARIETALS: Chardonnay

SOIL TYPE: Beyond the major fault line, marl formations from the Oligocene from the Bresse trench break to the surface north of Nuits, but they are usually covered with clay or red silts, with beds of flinty rock and material from ancient alluvial fans.

YIELD: 57 hl/ha

AGE OF THE VINES: 23 years

PRUNING METHOD: Low-trained vines, grassed down between rows but tilled beneath the vines, sustainable approach, deleafing, 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: This white Nuits-Saint-Georges is something of an exception in the midst of an appellation dominated by Pinot Noir. Its fruity nose with floral notes give way to a minerality, with light oaking and notes of apricot.

FOOD & WINE COMBINATIONS: Perfect with grilled fish, seafood dishes, poultry in cream sauces, or foie gras, and also makes an appealing aperitif.

SERVICE: Drink between 3 and 10 years old, at a temperature of 13-17°C.

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