

DOMAINE PHILIPPE GAVIGNET Nuits-Saint-Georges Blanc 'Les Argillats'

The style of Gavignet Burgundy "brings back" the profound elegance of Pinot Noir to Nuits-Saint-Georges, an appellation often known for more tannic (and less balanced) wines. Gavignet wines are solid proof that Nuits has the terroir to produce elegant Burgundy but that it requires a conscientious winemaker such as Philippe to craft it. What first attracted us to this fourth-generation estate nearly more than 20 years ago was the impressive pedigree of Gavignet's vineyards in Nuits. What you'll discover with his selections are some of Nuits' most expressive, very-old-vine terroirs, with vines planted as far back as the 1920s.

WINERY: Domaine Philippe Gavignet **WINEMAKER:** Philippe Gavignet

ESTABLISHED: 1930s

REGION: FRANCE • Burgundy • Nuits-Saint-Georges

APPELLATION: Nuits-Saint-Georges AOC

BLEND: 50% Chardonnay and 50% Pinot Blanc

VINEYARDS: 'Argillats' in Nuits-Saint-Georges is planted to both red and white grapes. While the vineyard's soils in general combine brown limestone and silt, white grapes are planted exclusively on a vein of sand that runs through the plot.

AGE OF VINES: 20 years old, with a small portion 70 years old

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in 350L French oak barrels, with 1/3 new wood. Lees are stirred until malolactic conversion begins. Aged in barrel for one year. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of lemon zest, crushed stones, light smoke. Fresh, refined, energetic; flavors of mixed citrus and herbs.

PAIRING SUGGESTIONS: As an aperitif; with fried fish; grilled chicken

