

DOMAINE PHILIPPE GAVIGNET

Nuits-Saint-Georges 1er Cru 'Aux Bousselots'

The style of Gagniet Burgundy “brings back” the profound elegance of Pinot Noir to Nuits-Saint-Georges, an appellation often known for more structured, meaty wines. Gagniet 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 now fifth-generation estate nearly more than 20 years ago was the impressive pedigree of Gagniet’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 Gagniet

WINEMAKER: Philippe Gagniet

ESTABLISHED: 1930s

REGION: FRANCE • Burgundy • Nuits-Saint-Georges

APPELLATION: Nuits-Saint-Georges AOC

BLEND: 100% Pinot Noir

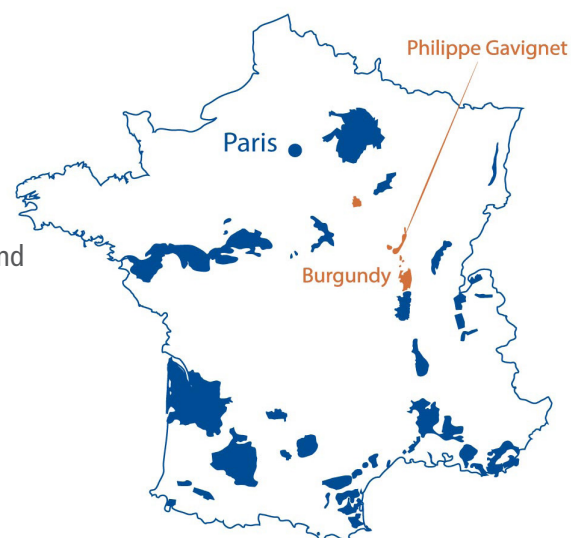
VINEYARDS: Estate vines (just under two acres) in this premier cru are found to the north of the village. Soils combine brown limestone with abundant white, chalky stones; the top soil is loamy and fertile, a legacy of glacial runoff from the valley that feeds into the village.

AGE OF VINES: 70 years, on average

WINEMAKING: Hand-harvested. Cold macerated for nine to 10 days; fermented on indigenous yeasts in temperature-controlled tanks. Aged in barrel (30% new oak) for 16 months. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of poached black cherries, dusty chocolate, peppers. Silky tannins; very long.

PAIRING SUGGESTIONS: Grilled steak; wild boar sausages



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