

## DOMAINE PHILIPPE GAVIGNET Nuits-Saint-Georges 1er Cru 'Les Chaboeufs'

The style of Gavignet Burgundy "brings back" the profound elegance of Pinot Noir to Nuits-Saint-Georges, an appellation often known for more structured, meaty 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 now fifth-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:** 100% Pinot Noir

**VINEYARDS:** Estate vines in premier cru 'Chaboeufs' (about three acres) are found at the mouth of a cool, narrow valley (Vallerots). Soils mix brown-red limestone with clay; the plot in general is very stony.

**AGE OF VINES:** 20 to 70 years

**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 unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of autumn leaves, black fruits, baking

spices. Plush and elegant; mouth-filling.

PAIRING SUGGESTIONS: Beef stew with red wine; roasted duck with sour

cherries

