

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

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 (about one acre) are found at the southern corner of this premier cru vineyard. Soils are stony, mixing brown and redish limestone, with more fine gravel at the foot of the vineyard.

**AGE OF VINES:** 50 years, on average

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

TASTING IMPRESSIONS: Aromas of black fruits, baking spices, dusty

chocolate. Structured yet refined; very long.

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

cherries

