

GAVIGNET PERE ET FILS – MAURICE GAVIGNET

In the beginning...

Honoré Gavignet was born in the Cote d'Or region on 25th August 1879. He married Marie DROUHIN on the 21st February 1903 and both worked as vine growers at the Domaine de la Romanée-Conti. Honoré then left Vosne-Romanée and established himself as a cooper in Nuits Saint Georges, Rue Saint Symphorien (the present day Rue Félix Tisserand) in the premises which are still home to the company's headquarters. He was to lay the foundations of the future domaine by purchasing a vineyard of 4 ares and 50 centiares for 500 Francs on the 17th December 1920 in Nuits Saint Georges.

Honoré and Marie Gavignet-Drouhin had three sons - Henri who worked for Maison Lupé-Cholet, Gabriel who was a Manager at the 'Hospices de Nuits' and Maurice.

Maurice, born in 1919, succeeded his father and carried on his work in the family business in Nuits Saint Georges. Under his influence, the company began to take shape and took his name. Several vineyards were acquired or planted, including Hautes Côtes de Nuits 'Les Dames Huguettes', Morey Saint Denis 1^{er} Cru 'Les Millandes' and Nuits Saint Georges 1^{er} Cru 'Les Chaignots'.

His children joined him and the eldest, Jean-Claude, left Maison Faveley in 1978 to manage the Domaine. The number of vineyards grew once again with further acquisitions, notably in Nuits Saint Georges and Gevrey Chambertin to total 8 hectares in Côte de Nuits.

Arnaud, Jean-Claude's son, became the Technical Director of the winery in 2003 and from 2005 onwards, took over the running of the company.

In 2007, when the late Maurice Gavignet's estate was divided up, several members of the company decide to regain their independence and left the set-up. The company, which saw two thirds of its vineyard surface area disappear, was finally sold as part of the inheritance to Arnaud GAVIGNET in September 2008, just before the vinification period.

Today

The winery has got off to a new start. The Domaine has converted to 'lutte raisonnée' (sustainable viticulture) – the input of phytosanitary products is kept to a minimum and chemical weed control is replaced by ploughing or grassing down. The vinification material has also been modernized - a pneumatic press has been acquired, the must pump has been replaced by a de-stemmer which is more fruit-friendly and the stock of barrels has been entirely renewed (20% being new oak barrels). These barrels are all 100% French oak. A building renovation programme is also underway. In particular, a tasting room has been created in a former 13th century harvest reception room.

The number of vineyards is growing with the acquisition of 2.5 hectares in Côte de Beaune, namely in Santenay, Monthélie, Savigny-Les-Beaune, Pommard, Santenay 1^{er} Cru and Beaune 1^{er} Cru. A new team has been constructed around the Côtes de Nuits and Côte de Beaune Vineyard Manager Lucienne Puccetti, the Cellar Master Pierre Renevet and the Export Manager Lisa Holmes.

These numerous changes have made a difference already and meant that the original premises became too cramped, so production was finally transferred to 5, rue des Seuilllets in Nuits Saint Georges. This site has just over 3000m² of winery, stockrooms, technical rooms (laboratory, bottling plant, etc.) and cellars.

The winery is seeing its sales progress each year and now exports to Belgium, the UK, the US, Canada, Burkina-Faso, Hong-Kong and Japan.

Numerous wine awards have rewarded the hard work of all the team with 8 prize-winning AOC wines for the 2010 vintage, (two thirds of the Domaine) and 4 selections already for the emerging 2011 vintage.

2010 AWARDS

A.O.C.	AWARDS
Bourgogne Hautes Côtes de Nuits « Les Dames Huguette » 2008	Selected by Concours des Burgondia d'Or
Nuits Saint Georges 2008	Selected by guide Gilbert & Gaillard 2011
Pernand Vergelesses 1 ^{er} Cru « Creux de la Net » 2008	Selected by guide Gilbert & Gaillard 2011
Bourgogne Grand Ordinaire 2009	Selected by Concours des Féminalise Selected by Guide HACHETTE 2011
Nuits Saint Georges 2009	Selected by Concours des Féminalise
Chambolle Musigny 2008	Selected by guide Gilbert & Gaillard 2011
Crémant de Bourgogne « Nuits Perlées »	Gold Medal 2010 Concours National des Crémants
Monthelie 2008	Selected by Guide HACHETTE 2011 Selected by Concours des Burgondia d'Or 2010
Corton Grand Cru 2008	Selected by Guide HACHETTE 2011
Brgne Hautes Côtes de Nuits « Les Dames Huguette » 2009	Selected by Confrérie des Chevaliers du Tastevin
Nuits Saint Georges 1 ^{er} Cru « Les Chaignots » 2008	Selected by Concours des Burgondia d'Or 2010

2011 AWARDS

A.O.C.	AWARDS
Savigny Les Beaune 2009	Selected by Concours des Burgondia d'Or
Pommard 2009	Selected by Concours des Burgondia d'Or Confrérie des Chevaliers du Tastevin
Nuits Saint Georges 1 ^{er} Cru « Les Chaignots » 2009	Selected by Concours des Burgondia d'Or
Morey Saint Denis 1 ^{er} Cru « Les Millandes » 2009	Silver Medal Concours des Féminalise

2012 AWARDS

A.O.C.	Récompenses
Brgne Hautes Côtes de Nuits « Les Dames Huguettes » 2010	Selected by Guide HACHETTE 2012
Pommard 2009	Selected by Guide HACHETTE 2012
Morey Saint Denis 1 ^{er} Cru « Les Millandes » 2009	Selected by Guide HACHETTE 2012
Gevrey Chambertin 2010	Gold Medal Burgondia d'Or 2012
Morey St Denis 1 ^{er} Cru 2010	Bronze Medal Burgondia d'Or 12
Bourgogne Pinot Noir 2010	Selected by la Confrérie des Chevaliers du Tastevin
Santenay 1er Cru Clos Rousseau 2010	Silver Medal Concours des Féminalise
Santenay Les Charmes 2010	Silver Medal Concours des Féminalise
Monthelie Rouge Les Sous Roches 2010	Silver Medal Concours des Féminalise
Nuits Saint Georges 2010	Selected by the Confrérie des Chevaliers du Tastevin
Pommard 2011	14.5/20 Magazine Bourgogne Aujourd'hui
Nuits Saint Georges 2011	14.5/20 Magazine Bourgogne Aujourd'hui
Monthelie 2011	15/20 Magazine Bourgogne Aujourd'hui
Santenay 1 ^{er} Cru Clos Rousseau 2011	16/20 Magazine Bourgogne Aujourd'hui