



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR
Brown limestone soil



PRESENTATION

Givry occupies a central position in the Côte Chalonnaise. The area of appellation stretches across three communes - Dracy-le-Fort, Givry and Jambles - 6 kms in the south of Mercurey.

The type of soils (calcié or brown limestone from the alteration of limestone during the Jurassic Period) results in wines that are often compared to those of Volnay.

Red Givry is said to have been the preferred wine of King Henri IV.

VINIFICATION/AGEING

Handpicking, sorting of grapes upon arrival at the winery.

Fermenting maceration in thermoregulated stainless steel vats for 3 to 4 weeks.

Aging in oak barrels (15 to 20% new barrels) for 12 to 14 months.

TASTING

Very fresh nose redolent of red and black fruit (strawberry, blackberry...) mingle with a hint of spice. This wine's structure features tannins that are still rather firm in its youth, but will soften after 2-3 years in the cellar. A balanced, fleshy, delicate wine with a lovely, fruity finish.

SERVING

Serve at 15-16°C (59-61°F).

To taste young on the fruit or to keep 3 to 5 years and more.

FOOD PAIRINGS

Grilled, roasted or stewed red meat

Medium cheeses

QUOTES

Wine Enthusiast: 90/100 (2018)

