

THE VINTAGE

2019 is a fresh and well-balanced vintage. Volumes are low although the quality is outstanding. Characterised by extreme weather conditions and perfectly healthy and aromatic grapes, 2019 saw weak rainfalls (-50% less than usual), several frosts spells in April/May followed by heatwave in summer. The harvests began on Monday 9 September in the Côte chalonnaise and came to an end on the 21 September in the Côte de Nuits.



APPELLATION DESCRIPTION

In the heart of the Côte Chalonnaise, the commune of Givry is renowned for its red wines which are often compared to those of Mercurey.

Exposition : South-East
Soil : Limestone
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 3 ha 98 a 80 ca - [9,85 Acres]
Years the vines were planted : 1975, 1979, 1983



WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are pumped over twice daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 15 to 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 12 months in French oak barrels (10% of which are new oak) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



TASTING

The delicate nose exudes springlike aromas of fresh flowers. The palate is smooth and well-balanced with the same floral notes as the nose. This Givry combines fruit and freshness resulting in a delicate and elegant mouthfeel.

Serve with : Cold cuts, pâté, roast pork rôti with a honey and mustard glaze

Serve at : 14°C to 16°C

Cellaring Potential : 2 to 6 years

