

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

The commune of Givry lies in the Côte Chalonnaise and is renowned for its red wines, often compared in style to those of Mercurey. It also produces much smaller volumes of white wines which are known for their fresh and elegant style.

Exposition : South-East
Soil : Limestone
Grape Variety : Chardonnay

Characteristics of our plot
Surface area : 1 ha 10 a - (2,72 Acres)
Years the vines were planted : 1983



WINEMAKING

The grapes are harvested and sorted by hand. The musts are extracted using a pneumatic press before being settled. The alcoholic fermentation lasts 4 weeks and takes place in French oak barrels for a proportion of the musts (30%) and no new oak is used for this wine. The ageing period lasts 12 months with regular stirring whilst the rest of the blend is aged in vats. This allows the wine to develop delicate woody notes whilst conserving its freshness and distinctive character.



TASTING

This wine displays a delicate golden colour in its youth which evolves towards a deeper golden colour with age. The nose combines mineral and fruity notes to give a pleasant sensation of freshness. The palate is fresh and lively with distinctive aromas of citrus and dried fruits.

Serve with : Fish in sauce, pike in beurre blanc sauce, shellfish

Serve at : 10°C to 12°C

Cellaring Potential : 2 to 5 years

