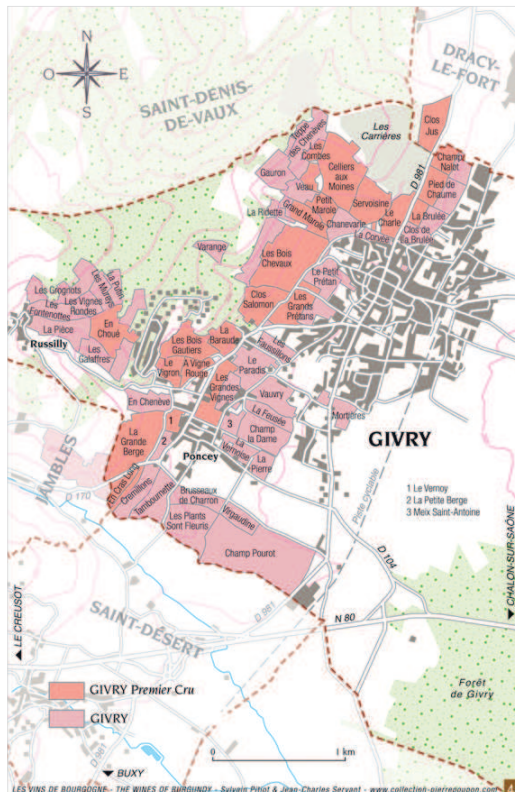
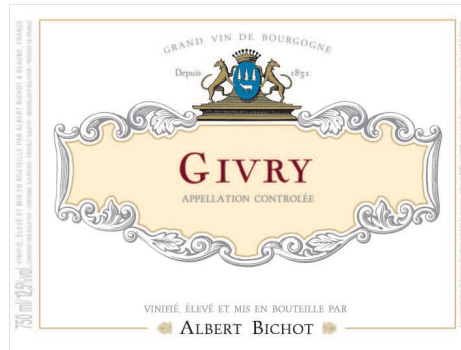


GIVRY



Côte Chalonnaise

100 % Pinot Noir

AOC Village

The vineyard:

Brown limestone or calcic soil

Vinification:

Temperature-controlled conical oak vats
 15 to 20 days

Ageing:

100 % oak barrels
 10 to 20 % new oak
 12 months

Givry is centrally located in the Côte Chalonnaise. The geographical area of the appellation covers three villages 6 km south of Mercurey: Dracy-le-Fort, Givry and Jambles. Limestone or calcic brown soil derived from the weathering of Jurassic limestone produces wines that are often compared to Volnay. Most of the vineyards appreciate east / southeast and southern exposure, at altitudes of between 240 and 280 meters. Red Givry was the favourite wine of Henri IV.

Tasting notes

A delicate nose with floral, springtime scents. This wine is pleasing and balanced on the palate, respecting the softness of the aromas perceived on the nose. Givry combines freshness with fruitiness for a sensation of delicateness and finesse.

Food/wine pairing

This appealing wine is the perfect match for simple dishes such as red meats, roasted or grilled white meats served cold or warm, savoury tarts and pies as well as mild cheeses.

Serving and cellaring

Serve between 14°C and 16°C. (57°F - 60°F)
 Enjoy while young or lay down for 3 to 5 years or more.