

CHANSON

En Bourgogne depuis 1750



Givry

Givry 2017



Grape Variety : Pinot Noir

Soil : Mix of limestone and clay

Site : Givry is one of the most famous village in the heart of Côte Chalonnaise in the Southern part of Burgundy

The Vintage 2017 : After a classic winter, spring settled down with warm températures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms épisodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Deep ruby colour with purple nuances. Fragrances of peony mixed with aromas of ripe red berries (cherry) on a hint of spice. Well-balanced and complex. Tight texture and well-crafted tannins. Persistant and refreshing aftertaste.

Food pairing : Cooked pork meats, pâté, pie, grilled or roasted meat, fowles and "fromages à pâte pressée".