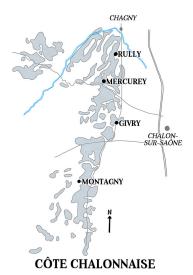


En Bourgogne depuis 1750



Givry

Givry 2019

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 2019: After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a whole cluster fermentation in vat, the wines are aged in oak casks for a period of 12 up to 14 months in our XVth century cellar. The red wines of 2019 are crunchy and complex with a beautiful fruit combination.

Tasting: Bright ruby colour with purple nuances. Fragrances of roses mixed with refreshing aromas of ripe raspberries mixed with spicy notes. Well-balanced and complex. Very pure fruit. Dense and deep texture. Long and generous finish.

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

