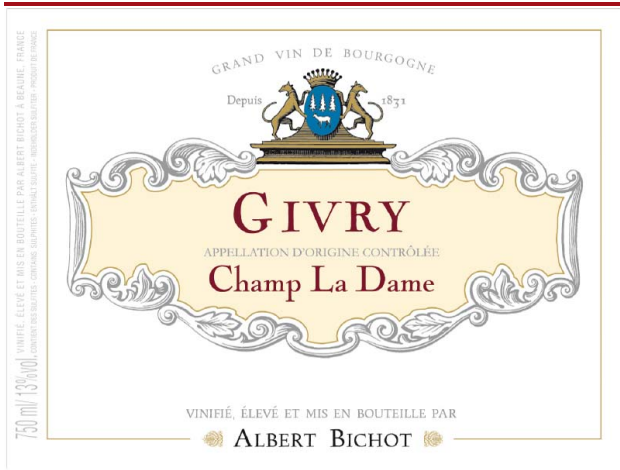


GIVRY

EN PRIMEUR SALE

A ROUND AND GENEROUS WINE FROM THIS GREAT YET TOO UNKNOWN APPELLATION
FROM CÔTE CHALONNAISE



TASTING

Situation: right at the heart of the Givry appellation (Côte Chalonnaise)
Savoir-faire: hand-picked Pinot Noir grapes. Traditional vinification with manual cap-punching. Three weeks of cuvaison. Gravity cellared for ageing in 228 litres oak barrels (20% new oak)
Nose: strawberry, blackcurrant. Vibrant Pinot Noir typicity
Mouth: tanins are perceptible but remain soft and mingle with a juicy texture. Dominant fruits evolve towards liquorice and violet notes.

FOOD MATCHING

Cured cold meats, mushroom and parmigiano pie, a good cheese board.

TERROIRS

Champ La Dame

KEY INFOS

Region: Côte Chalonnaise
 Village: Givry
 Level: Village
 AOC: Givry
 Grapes: Pinot Noir
 Color: red

HISTORY

Givry is an appellation worth (re)discovering that offers excellent wines at a very reasonable price.

A pleasure wine perfectly crafted, with typical Pinot Noir notes (raspberry, blackcurrant) and a nice soft mouth structure

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