

Givry 2023

Les Millerands

PINOT NOIR



VINEYARD

A blend of 3 plots in the center of Givry village. Vines on hillsides facing East and South-East.

TERROIR

Deep clayey-calcareous land with good water input.

VINES

Average of 45 years old Pinot Noir from « selection massale »

VINIFICATION

Manual harvesting with rigorous selection on tables.
20 days of fermentation in stainless steel tank, natural yeast.
About 20 % of whole crop. Daily light pumping-over.

AGEING

8 months of maturing in traditional French oak barrels with 30% of new oak.
Bottling November 2024.

TASTING

A vintage to drink young. Lovely aromas of redcurrant jelly, elderflower, violets and smoked tea. A silky, delicate wine.

DRINK

2025 - 2029