

Givry 2022

Les Millerands

PINOT NOIR



VINEYARD

Grapes come from two different plots at the South of the village of Givry. Vines are on an East and South-East oriented hillside.

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 September 2023.

TASTING

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

DRINK

2024 -2028