

Givry 2022

Maison-Dieu

PINOT NOIR



VINEYARD

A plot in the center of Givry village. South oriented mid-slope vineyard.

TERROIR

Light clayey-calcareous land.

VINES

25 to 40 years old vines

VINIFICATION

Manual harvesting with rigorous selection on tables. 20 days of fermentation in stainless steel tank, natural yeast. About 10 % of whole crop. Daily light pumping-over.

AGEING

12 months of maturing in traditional French oak barrels with 30% of new oak.
Bottling December 2023.

TASTING

Blind tasting this Givry Villages it could easily be compared to a 1er cru thanks to its richness and length. A purplish juice precedes notes of lapsang tea and blackberries. Still a little closed, the wine ideally needs a little time in bottle.

DRINK

2023 -2027