

Givry 1^{er} Cru 2020

Clos Jus PINOT NOIR



VINEYARD

From the Premier Cru Clos Jus, located in the North-East of the Village.

TERROIR

The plot is surrounded by walls and vineyards on hillsides facing South-East.

VINES

Average of 35 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 % whole grape cluster. Daily light pumping-over.

AGEING

14 months of maturing in traditional French oak barrels, one third of new oak. Malolactic fermentation started lately in spring. Bottling December 2021

TASTING

A great climate in a great vintage. It will need time to open up completely. This cherry red wine reveals a complex and delicate nose of fresh grapes and black fruits. Fleshy, the mouth offers accents of spices and vanilla. The tannins are melted, the finish persistent. A very pure expression of Pinot Noir.

DRINK

2025-2035