

Givry 1^{er} Cru 2022

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 50 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 10 % whole grape cluster. Daily light pumping-over.

AGEING

12 months of maturing in traditional French oak barrels, one third of new oak.
Bottling November 2023

TASTING

On the palate, notes of red fruits (pomegranate, raspberry, strawberry), violets and well-integrated oak. A juicy, crisp wine with a lovely freshness. Great finesse and elegance in this Clos Jus cuvée.

DRINK

2024-2030