

Givry 1^{er} Cru 2019

La Grande Berge

PINOT NOIR



VINEYARD

Sourcing from the Premier Cru La Grande Berge, located in the western part of the village. East and South-East exposures on limestone clay soils.

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

14 months of maturing in traditional French oak barrels with one third of new oak. Malolatic fermentation started lately in spring. Bottling December 2020.

TASTING

A wine of instant seduction with a great freshness given by a vibrant acidity (3.33 pH). Lovely flavors of redcurrant jelly, elderflowers and smoked tea.

DRINK

2022-2028