

CHANSON

En Bourgogne depuis 1750



Givry

Givry 2016



Grape Variety : Pinot Noir

Soil : Mix of limestone and clay

Site : Givry is one of the most famous village in the heart of Côte Chalonnaise in the Southern part of Burgundy

The Vintage 2016 : After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and produced small berries in many plots (millerandage). The summer was warm and dry. September was warm and the harvest took place mid september under a bright sunshine. The red wines are crunchy and well-balanced with a very pure fruit. Aging in oak casks during 11 months.

Tasting : Deep ruby colour. Fragrances of peony mixed with refreshing notes of ripe raspberries on a hint of spices and liquorice. Well-balanced with a generous texture. Very pure fruit combination. Sappy with elegant tannins. Refreshing and fruity aftertaste.

Food pairing : Cooked pork meats, pâté, pie, grilled or roasted meat, fowles and "fromages à pâte pressée".