

CHANSON

En Bourgogne depuis 1750



Givry

Givry 2018



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 2018 : After a rainy winter, a heat wave in April followed by a cold period in May, the weather settled down in Burgundy with warm temperatures in June. Summer was warm and dry. It was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started in the last days of August with an excellent maturity of the grapes. The red wines are crunchy, deep and dense with an outstanding aromatic complexity. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Deep ruby colour with purple nuances. Fragrances of violet mixed with refreshing notes of ripe red berries (cherry) on a hint of liquorice. Well-balanced and complex. Very pure fruit combination. Tight texture and well-crafted tannins. Persistent and refreshing aftertaste.

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