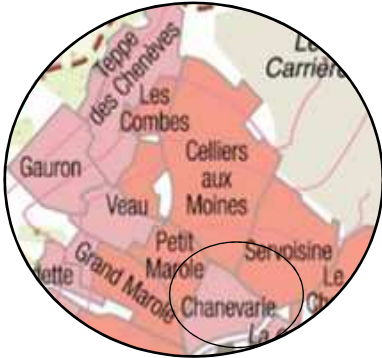




Domaine de la Ferté

GIVRY CLOS DE MORTIÈRES 2015



WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand.

Both maceration and alcoholic fermentations take place in temperature controlled opened vats for 16 to 18 days. We work with pigeages (punching the cap).

Intensity and numbers are lead to the concentration of tannins, perfumes and colour.

Alcoholic fermentation is realized with natural yeasts. Malolactic fermentation is 100% achieved.

AGING

After maceration, free and press juices are separated for aging. Aging process is taking place 100% in traditional Burgundian 228 liters barrels for 12. We use around 15% of new barrels. We only use French oak coming mainly from Bourgogne, Allier and Vosges forests.

TERROIR

Our vineyard of 'Clos de Mortières' was planted in 1985 while we are currently replacing a small plot of 65 ares.

Climat & Soil : East/South-east facing. Highest part is mainly composed in clay and silt while the low part is richer in sand. Smooth slope facing south-east.

TASTING NOTES

EYE

Dark ruby colour with purple tints..

NOSE

It develops blackcurrant buds aromas, fresh fruits and floral notes as violet.

PALATE

Great finesse, lovely texture. Soft tannins recalling the fruit notes.

SERVICE & CELLARING

It can be served from now at 14-15°C or kept in cellar for 3 to 5 years.

FOOD & WINE PAIRINGS

Our Givry 'Clos de Mortières' will perfectly match with a peppery steak or other grilled meats or in a sauce. Blue cheeses as Fourme d'Ambert or Bleu de Geix will do a tasty job as well.

