



Domaine de la Ferté

GIVRY 2014

With the appellations Givry and Givry Premier Cru, the Estate extends over 3 hectares, planted only in Pinot Noir. Wines of the Domaine de la Ferté are qualitative wines with affordable prices.

<u>Grape variety</u>	100 % Pinot noir
<u>Origin</u>	Bourgogne – France
<u>Area</u>	Côte Chalonnaise
<u>Appellation</u>	Givry
<u>Type of Appellation</u>	Village
<u>Vintage</u>	2014



➤ **TERROIR**

Clay and limestone soil with a limestone predominance.

➤ **WINEMAKING AND AGING**

Grapes are harvested by hand then sorted out and totally destemmed. Maceration and alcoholic fermentation takes place in vat for 15 to 18 days with temperature control and punching of the cap. Aging is 100 % made in oak barrels with 20 % of new barrels for 10 months. Malolactic fermentation is 100 % realized. Wine is bottled in Traditional Burgundy bottles. The cork is marked with the estate's name and the vintage.

➤ **TASTING NOTES**

Pretty dark ruby colour.

Nice complexity on the nose with notes of flowers, fruits and spices.

On the palate the wine is generous with a great volume. Powerful. Tannin are present but soft.

➤ **FOOD AND WINE PAIRINGS**

Our Givry 2014 will perfectly pair with grilled meat, meat sauce beef stew as well as raw milk cheese.

➤ **SERVICE AND CELLARING**

It can be served from now at the ideal temperature of 14-15° C or cellared for 3 to 5 years.