

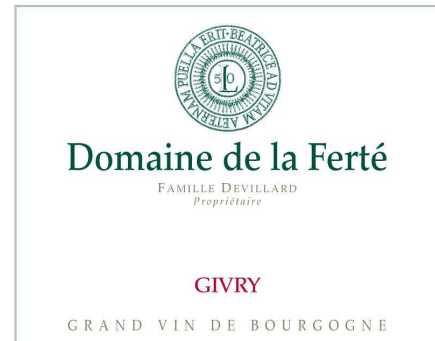


Domaine de la Ferté

GIVRY 2013

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>	2013



➤ **TERROIR**

Clayey and limestone soil with a limestone predominance.

➤ **WINEMAKING AND AGING**

Grapes are harvested by hand then sorted out and totally destemmed. Maceration is made and alcoholic fermentation lasts from 15 to 18 days in temperatures' control vats, with punching of the cap. Aging is 100 % made in oak barrels with 20 % of new barrels. 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**

Beautiful crystal, garnet-ruby colour

Nose is rich with woody and fruity notes, with aromas of blackcurrant.

In the mouth, the wine is full and rich. Tannins are silky and the wine develops woody and black fruits aromas.

The wine is well balanced

➤ **FOOD AND WINE PAIRINGS**

Our Givry 2013 will perfectly match with grilled meat, meat sauce beef stew as well as raw milk cheese.

➤ **SERVICE AND CELLARING**

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