



Domaine de la Ferté

GIVRY PREMIER CRU 'SERVOISINE' 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 really affordable prices.

<u>Grape variety</u>	100 % Pinot noir
<u>Origin</u>	Bourgogne – France
<u>Area</u>	Côte Chalonnaise
<u>Appellation</u>	Givry Premier Cru 'Servoisine'
<u>Type of Appellation</u>	Village Premier Cru – 0.67ha (1.66acres)
<u>Vintage</u>	2014



➤ **TERROIR**

One of the most qualitative "climat" of Givry. South facing plot on a clayey and limestone soil with a clay predominance.

➤ **WINEMAKING AND AGING**

Grapes are harvested by hand then sorted out and totally destemmed. Maceration and alcoholic fermentation take place in vats for 15 to 18 days with temperature control and punching 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**

Beautiful dark ruby color with purple tints.
The nose develops notes of pepper, spices and dark cherry.
On the palate, the wine is round and powerful. Tannins are ripe and silky. Long aftertaste.

➤ **FOOD AND WINE PAIRINGS**

Our Givry Premier Cru 'Servoisine' 2014 will perfectly match with red meat and poultry in sauce, roasted red meat, fine and dry cheese.

➤ **SERVICE AND CELLARING**

It can be served from now at the ideal temperature of 14-15° C or cellared for 5 to 8 years.