



Domaine de la Ferté

GIVRY 'CLOS DE MORTIÈRES' monopole 2014

*With the appellations Givry and Givry Premier Cru, the Estate extends over 5 hectares, planted only in Pinot Noir.
The wines of the Domaine de la Ferté offer a great quality/price ratio*

<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, 1.96 ha
<u>Vintage</u>	2014



➤ **TERROIR**

Clay 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 takes place in vat 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**

Pretty dark ruby, cherry colour.

The nose is refined and delicate with generous fruits (redcurrant, raspberry) and spices (cinnamon).

The palate is fresh and fruity with ripe tannins. Long aftertaste.

➤ **FOOD AND WINE PAIRINGS**

Our Givry 'Clos de Mortières' 2014 will perfectly pair with grilled meat, meat sauce beef stew as well as blue cheeses like Roquefort.

➤ **SERVICE AND CELLARING**

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