



# Domaine de la Ferté

## GIVRY

2016

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### TERROIR

Our plot is called 'Chanevarie' and surrounds the famous Premier Cru 'Servoisine' and 'Celliers aux Moines'. The vines were planted in 1995.

Total area : 1,71 hectares.(4,22 acres)

Climat & Soil : the vineyard is facing South-East and grown on a soil which is rich in clay.

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### 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.

### AGING

After maceration, free and press juices are separated for aging.

Aging process is taking place 100% in traditional Burgundian 228 liters barrels for 10 months. We use around 15% of new barrels.

We only use French oak coming mainly from Bourgogne, Allier and Vosges forests.

Malolactic fermentation is done 100%

### TASTING NOTES

#### EYE

Lovely bright garnet colour with purple tints.

#### NOSE

Predominance of tiny tart berries.

#### PALATE

Pleasurable wine. Long lasting finish.  
The wine is fine with a nice freshness developing moss and undergrowth 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 Domaine de la Ferté 2016 will perfectly match with grilled meats as peppery steak or meats cooked in red wine sauce. Can accompany cheese too.



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