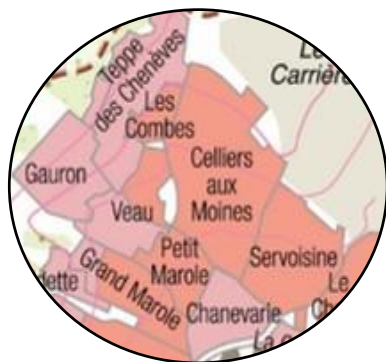




Domaine de la Ferté

GIVRY PREMIER CRU SERVOISINE

2016



TERROIR

Our vineyard of « Servoisine » is located in North of Givry, near the Premier Cru « Clos du Cellier aux Moines ». Vines are older than 45 years.

Total area : 0,67hectares (acres)

Climat & Soil : South-east exposure, medium altitude on a coteau. The soil is dense and rich in clay and silty.

WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand.

Before beginning the alcoholic fermentation we make a cold pre-fermentation during 4 to 6 days to work on the phenolic component's extraction. Grapes are previously partially destemmed. Then full maceration lasts for 15 days during which we'll use only 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 during 9 months with around 25% of new barrels.

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

TASTING NOTES

EYE

Lovely purple garnet colour with ruby hints.

NOSE

Intense, opening on black fruits and ink notes.

PALATE

The wine is rich and powerful.

Long lasting finish with a good balance.

SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar for 8 to 10 years.

FOOD & WINE PAIRINGS

The Givry Premier Cru 'Servoisine' 2016 will perfectly match with marinated venaison, red meats (roasted quail) or fresh cheese.



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