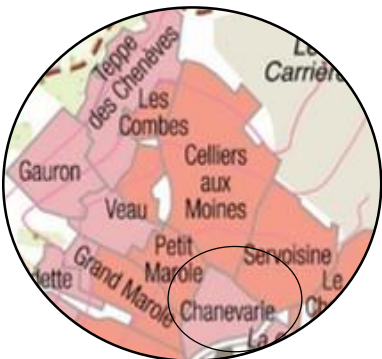




## Domaine de la Ferté

# GIVRY CLOS DE MORTIÈRES 2019



### 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. Malolactic fermentation is 100% achieved.

### AGING

After maceration, free and press juices are separated for aging. Aging process is taking place 100% in traditional Burgundian 228 liters barrels for 9 months. We use around 20% of new barrels. Malolactic fermentation is done 100%.

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

### TERROIR

Our vineyard of 'Clos de Mortières' was planted in 1985 while we are currently replacing a small plot of 65 ares.

Climat & Soil : East/South-east facing. Highest part is mainly composed in clay and silt while the low part is richer in sand. Smooth slope facing south-east.

### TASTING NOTES

#### EYE

Beautiful and intense ruby colour.

#### NOSE

Expressive nose which develops aromas of red fruits (raspberry) and black fruits (blackcurrant).

#### PALATE

In the mouth, the wine shows a noble texture with silky tannins and a fresh finish.  
Fruits are matured and crispy.

### SERVICE & CELLARING

It can be served from now at 14-15°C or kept in cellar for 10 to 12 years.

### FOOD & WINE PAIRINGS

Our Givry 'Clos de Mortières' will perfectly match with 'Œufs en meurette' or grilled meats.

