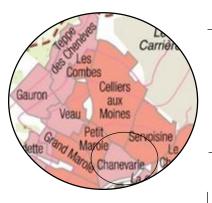


# GIVRY 2018



## **TERROIR**

Our plot is called 'Chanevarie' and surrounds the famous Premiers Crus '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.

# 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 25% 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 red colour.

### **NOSE**

The nose is open and flattering with fruity notes of wild strawberries.

# PALATE

The Givry 2018 is a pleasure wine. Fruity, it has an simple and digestible structure.

# **SERVICE & CELLARING**

It can be served from now at 14-15°C or kept in cellar for 5 to 8 years.

## **FOOD & WINE PAIRINGS**

Our Givry Domaine de la Ferté 2018 will perfectly match with grilled meats.



Domaine de la Ferré – BP 5 – 71640 MERCUREY Tél.: +33 (0)3 85 45 86 55 contact@domaines-devillard.com www.domaine-de-la-ferte.com