



Domaine de la Ferté

GIVRY

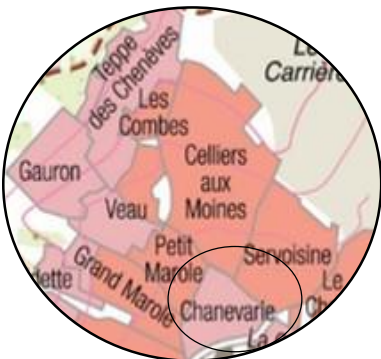
2017

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 20% 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

The nose is rich, ample, with red fruits and spices (cinnamon, clove) aromas. Very refine and delicate.

PALATE

On the palate, the wine is ample and delicate, developing beautiful red fruits aromas.

SERVICE & CELLARING

It can be served from now at 14-15°C or kept in cellar for 5 to 7 years.

FOOD & WINE PAIRINGS

Our Givry Domaine de la Ferté 2017 will perfectly match with grilled meats, snails or Bouillabaisse.



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