



Domaine de la Ferté

GIVRY

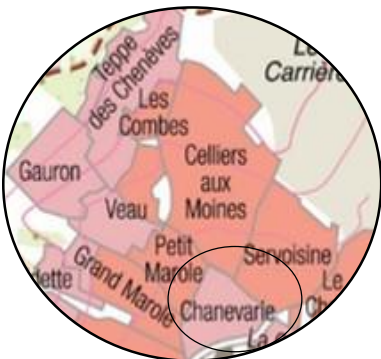
2020

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 12 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

Intense and deep red colour with a velvety aspect.

NOSE

The first nose is very expressive with aromas of mature red berries. Then come the floral notes of violet and cassis buds.

PALATE

In the mouth, tannins are silky and the balance between acidity and roundness offers a large scope.

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 2020 will perfectly match a plate of deli meats as well as vegetable salads.



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