



Domaine de la Ferté

GIVRY CLOS DE MORTIÈRES

2020

TERROIR

Our vineyards of 'Clos de Mortières' were successively planted in 1960, 1993 and 2016: which gives an average age of 30 years,
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.



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 17 months followed by 1 month in stainless steel tanks.

Malolactic fermentation is done 100%.

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

TASTING NOTES

EYE

Intense and deep ruby colour.

NOSE

The first nose reveals black fruits aromas such as Cassis then evolving towards spices and fresher fruits like strawberries and cherries.

PALATE

The wine is straightforward with a sapid and long finish.

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 'Clos de Mortières' 2020 will perfectly match a veal 'Blanquette' or eggplant's fritters.



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