



# Domaine de la Ferté

## GIVRY

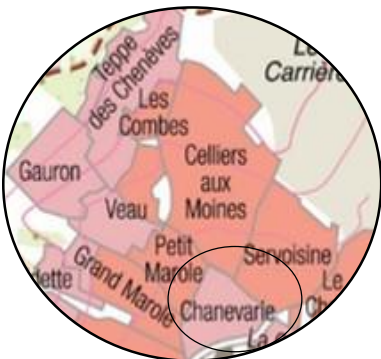
2021

### 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 11 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

Purple deep and shiny red colour.

#### NOSE

The nose is generously composed of cassis buds, small and acidulous red berries (raspberries, griottes), then more spicy notes are revealing (pepper, mint).

#### PALATE

The mouth reveals harmonious tannins and a totally integrated oak ageing.  
This silky and balanced combination is ending with a persistent and fresh finish.

### SERVICE & CELLARING

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

### FOOD & WINE PAIRINGS

Our Givry Domaine de la Ferté 2021 will perfectly match a beef filet with a morel sauce, a duck filet with cherries or some cheeses.



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