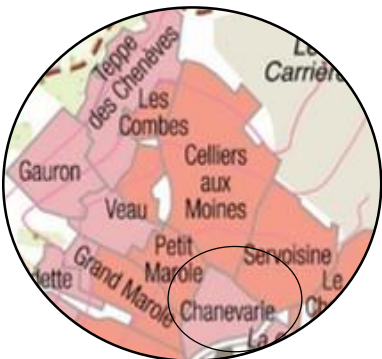




Domaine de la Ferté

GIVRY CLOS DE MORTIÈRES 2022



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 12 months (16% new barrels) followed by 2 months in stainless steel tanks. We only use French oak coming mainly from Bourgogne, Allier and Vosges forests.

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.

TASTING NOTES

EYE

Shiny ruby colour.

NOSE

The first nose (cassis bud) is quickly opening-up to reveal generous red-berries aromas such as cherry and sour-cherry.

PALATE

The attack is frank and continues with an ample and elegant mid-palate.

The finish is quite long and reveals some peppery notes.

SERVICE & CELLARING

It can be served from now at 14-15°C or kept in cellar for 10 years.

FOOD & WINE PAIRINGS

Our Givry 'Clos de Mortières' 2022 will perfectly match meats in sauce or a roasted poultry but also soft cheeses.

