



Domaine de la Ferté

# GIVRY PREMIER CRU SERVOISINE

2022



## TERROIR

Our vineyard of « Servoisine » is located in North of Givry, near the Premier Cru « Clos du Cellier aux Moines ». Vines are older than 45 years.

Total area : 0,67hectares (acres)

Climat & Soil : South-east exposure, medium altitude on a coteau. The soil is dense and rich in clay and silt.

## WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand.

Before beginning the alcoholic fermentation we make a cold pre-fermentation during 4 to 6 days to work on the phenolic component's extraction. Grapes are previously partially destemmed. Then full maceration lasts for 15 days during which we'll use only 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 14 months (20% new barrels).

Then 2 months 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

Bright and shiny red coloration.

### NOSE

The very appealing nose is offering a generous bouquet of fruits and spices: blackberry, bilberry, cassis, peppery mint.

### PALATE

On the palate, tannins are well integrated and balanced with the acidity and roundness.

The finish is long and fruity with a touch of saltiness.

## SERVICE & CELLARING

It can be served from now at 12-14°C or kept in cellar for 10 to 15 years.

## FOOD & WINE PAIRINGS

The Givry Premier Cru 'Servoisine' 2022 will perfectly match with roast beef, stuffed quails with morels or Camembert.



Domaine de la Ferté – BP 5 – 71640 MERCUREY

Tél : +33 (0)3 85 45 86 55

contact@domaines-devillard.com

www.domaine-de-la-ferte.com