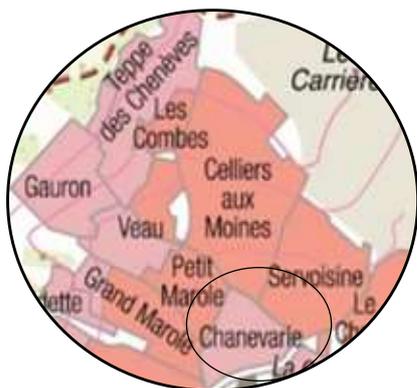




Domaine de la Ferté

GIVRY

2023



TERROIR

Our plot is called 'Chanevarie' and surrounds the famous Premiers Crus 'Servoisine' and 'Cellier 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

Aging process is taking place 100% in traditional Burgundian 228 liters barrels for 12 months (20% of new oak), followed by 3 months in stainless steel tanks.

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

Malolactic fermentation is done 100%

TASTING NOTES

EYE

Bright, clear and brilliant red color

NOSE

The first nose reveals fresh fruits aromas and develops spicy notes like clove and pepper.

PALATE

The attack is generous and the mid palate ample. With its silky tannins, this wine is elegant and delicious. Its smoothly finish is an invitation...

SERVICE & CELLARING

It can be served from now at 14-15°C or kept in cellar for 7 years.

FOOD & WINE PAIRINGS

Our Givry Domaine de la Ferté 2023 will perfectly match a fillet of beef with morel mushroom sauce, duck breast with cherries or soft cheeses.

