



DOMAINE PARIZE GIVRY 1er CRU

From the heart of the appellation, this is a gorgeous wine – aged 1 year in a mix of new and old French oak barrels -- that carries its new oak with aplomb. Delicious primary aromas of spiced cherries, berries and rhubarb, while notes of clove and cigarbox develop through to the enjoyable finish.

Givry is a pretty village just outside of Chalon sur Saône city. The average age of the vines is thirty years. Organic fertilizers have been used for some years, and organic practices are embraced. Extreme pruning and green harvesting limit the vines' yield. Harvesting is by hand, and bunches are sorted before destemming. A cold soak is practiced if the vintage merits it.

Undergoes temperature-controlled fermentation and maceration for 12 days in stainless tanks. The cap is punched down, and the juice pumped-over 2-3 times a day for 12-15 days.

Aged in 1-year-old oak barrels.

The Parize family has been making wine in Burgundy for six generations. In 1946, the Givry appellation was instituted. Gerard Parize replanted a lot of parcels and his son Laurent has continued to do the same. The vineyard now covers 22 acres. The estate started to bottle in 1975, and from one hundred bottles a year, it now bottles over 4,000 cases. Awards and critical acclaim have followed the qualitative progression of the wine. The oak aged wines can be kept up to twelve years.

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Tasting Note:

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100% Pinot Noir. Aromas of spiced cherries, berries & rhubarb; notes of clove & cigarbox.

Shelf Talker:



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