

DOMAINE PARIZE GIVRY VIEILLES VIGNES



100% Pinot Noir. Enchanting aromas of red fruits such as bilberries and raspberries with lavender and fresh mint. Lovely silky texture and a clean, lip-smacking finish. This is real Pinot Noir. A bright, attractive, fruit driven wine made for drinking young and perhaps lightly chilled. Try with cow's milk cheese, grilled veal chop or rabbit fricassée.

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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Shelf Talker:

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