

DOMAINE DE LA FERTÉ GIVRY, CÔTE CHALONNAISE



100% Pinot Noir. Intense and deep red color with a velvety aspect. Very expressive with aromas of mature red berries, followed by the floral notes of violet and cassis buds. In the mouth, tannins are silky and the balance between acidity and roundness offers a large scope. Crisp cherry flavors. Can be cellared for 5-8 years. Will perfectly match a plate of deli meats as well as vegetable salads.

From vines grown in the village of Givry, Côte Chalonnaise, in the Saône-et-Loire department in the region of Burgundy in eastern France. The vineyard is called *Chanevare*, and surrounds the famous Premiers Crus *Servoisine* and *Celliers aux Moines*. The vines were planted in 1995. The total vineyard area is 4.22 acres facing South-East.

The soil is rich in clay. The grapes are carefully harvested and sorted by hand. Both maceration and alcoholic fermentations take place in temperature controlled open vats for 16-18 days with *pigeages* (punching the cap). Fermentation with natural yeasts. After maceration, free and press juices are separated for aging in traditional Burgundian French oak barrels for 12 months. (25% new.)

The abbey after which Domaine de la Ferté was named was founded in 1113 under the Cistercian Order, and the monks living there soon began to plant vines in Givry. The Thenard family acquired the abbey in 1793 and had the great fortune to become proprietors of part of the vineyards owned by the abbey, which was passed down in their family. The land of Givry has a reputation dating back to antiquity for producing the highest quality wines, with its southeastern and southern exposed slopes and its soil of clay and limestone. This estate spreads over 12.5 acres, exclusively Pinot Noir planted, and produces Givry and Givry Premier Cru. These 50 years old vineyards offer stylish and powerful wines. Today owned by the Devillard Family. Brother and sister, Amaury and Aurore Devillard, represent the 5th generation of this historical Burgundian family. The Devillard's roots started in Mercurey in the XIIth century.

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Tasting Note:

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Shelf Talker:

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