



Givry 1^{er} Cru « Les Grandes Vignes »

KNOW-HOW

The grapes are picked and sorted by hand. Maceration last around 2 weeks with the extraction carried out mainly via pumping over operations (*remontage*) in order not to extract too much bitterness. The grapes are entirely destemmed. The wines are aged for 16 months in French oak barrels, of which around 25% are new.

TERROIR

This parcel of old vines, located at the foot of Poncey church, produces generous, early-ripening grapes. In fact, we often start our harvesting with this *terroir*.

TASTING NOTES

The deep ruby hue possesses a beautiful shine. Lively and pleasant with red and black fruit notes. Rich, fine and straightforward, its warm, lively and generous character sets it apart.

FOOD-WINE PAIRING

Grilled meat, *charcuterie*.

