

GIVRY 1ER CRU "LA MATROSSE";

TERROIR

"The Côte Chalonnaise, in Saône et Loire, continues the Côte d'Or southward from the Côte de Beaune to the north of the Mâconnais hills. Givry, Henry IV's favourite Burgundy wine, is produced in an area covering the communes of Givry Poncey, Cortiambles, Russilly, Dracy-le-Fort and Jambles. A veritable paradise for wines, it obtained its appellation in 1946. Most of the vines face east by south-east or south, between 240 and 280 metres in altitude. The "La Matrosse" climat is in Jambles."

VINIFICATION & ELEVAGE

"These grapes are harvested by hand and placed in small crates to prevent the bunches being compacted. For our red wines, the grapes arriving at the vat room pass over a sorting table and are sorted before being loaded into the vinification vat. We immediately carry out a "cold pre-fermentation" maceration which, by cooling the vat to 10°C, optimises the extraction of the grapes' natural flavours and oxygenates the must. We favour long vatting with daily cap-punching for 8-10 days to facilitate the extraction of the tannins and colours. Lastly, the final maceration lasts 3-5 days, while the must macerates gently at a controlled temperature to develop greater finesse and aromas. This is followed by ageing for 14 months in oak barrels, 30% of which are lightly-heated new barrels."

FOOD PAIRING

This Givry 1er Cru is the perfect accompaniment for all types of meat. Our suggestion: pork filet mignon with herbs.

COMMENTARIES BY OUR OENOLOGIST

"A nose with notes of black fruits with lightly toasted minty accents, a powerful, elegant and precise mouthfeel."

