



GRAND VIN DE BOURGOGNE
DOMAINE DESVIGNES
GIVRY

Fiche technique:

AOP, Appellation : Givry rouge 1er cru "La Grande Berge"

Place : La Grande Berge

Grape Variety : pinot noir

Colour : red

surface: 2 Ha

Vine age : 30 ans

Production : 8000 Bottles

Type of soil :

Soil situated to the south of the Givry appellation with exposure from the East. The soil is fine and the roots are very close to the mother rock. The Terroir of Grande Berge produces earthy wines with exceptional aromatic precisions and hints of persistence.

Description Givry rouge 1er cru Clos du Vernoy :

Over these first few years, this blend presents a floral character with hints of peony and lovely aromatic freshness. In the mouth, it's a bit acidic with certain tension from the mother rock in the soil. Masterful oak barrel elevage to be able to safeguard this aromatic freshness and elegant persistence.

Vinification:

Hand-picked harvesting. 100% destemmed. Vatting adapted to the vintage in a pre-fermentation cold maceration. The domain aims not intervene much in the vinification process. All vinification processes are SO2-free since 2019. Elevage, 12 months in an oak barrel, then assemblage blending for 6 months

Elevage:

Elevage in barrels of 2 or 3 wines for 12 months.

Pairing :

Wonderfully accompanies a rich and parsleyed meat.