

# Givry 1<sup>er</sup> Cru

Clos Charlé

*Elegant & Soft*



## *Features of the vine*

- Variety Pinot Noir.
- Altitude 230 meters – Orientation South.
- Area 2,4102 ha.  
1,9025 ha (1992)  
50,77 ares (1998)
- Limestone soil.

## *Labour of the vine*

- Simple Guyot pruning.
- Periodic ploughing.
- Integrated training.
- Disbudding.
- Hand-made harvest.

## *Vinification and ageing*

- Distemming 100% – Cold vatting before fermentation.
- From 12 to 15 days of fermentation with automatic check of temperature – daily hand-made punching of the cap.
- Devatting with pneumatic pressing.
- Maturation in oak barrels for 12 months.
- Only bottling of the batch at the property. Natural cork.

## *Service*

- From 14° to 16°C to serve.
- This wine pairs perfectly with deli meats, pies, poultry and grilled or roasted meat (except wild game). You can also enjoy it with soft-rind cheese.
- Depending of vintage, leave it age from 2 to 5 years before consumption preferably.