

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

La Grande Berge

*Expressive & Greedy*



## *Features of the vine*

- Variety Pinot Noir.
- Altitude 260 meters – Orientation East.
- Area 1,2023 ha.
  - 11,60 ares (1955)
  - 37,90 ares (1965)
  - 15,95 ares (1968)
  - 39,80 ares (1972)
  - 11,2873 ares (1985)
- Clay limestone soil.

## *Labour of the vine*

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

## *Vinification and ageing*

- Destemming 100% – Cold vatting before fermentation.
- From 12 to 18 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 7 years before consumption preferably.