

# Givry

## Blanc

*Fine & Mineral*



### *Features of the vine*

- Variety Chardonnay.
- Altitude 230 meters – Orientation South.
- Area 0,8095 ha.  
Champ Pourot (2011): 80,95 ares
- Silty clay soil.

### *Labour of the vine*

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

### *Vinification and ageing*

- Pressing when putting into tanks and racking of the must.
- From 15 to 25 days of low temperature fermentation in tank.
- Maturation in tank on fine lees for one year.
- Only bottling of the batch at the property. Natural cork.

### *Service*

- From 12° to 14°C to serve.
- This wine pairs perfectly with deli meats, fishes, quiche and white meats.
- Depending of vintage, leave it age from 2 to 4 years before consumption preferably.