



AOC Givry Premier Cru Les Grands Prétans, red

TERROIR

Givry Premier Cru "Les Grands Prétans" comes from a 1.5 hectare parcel of clay-limestone soil at the bottom of the hillside, facing south-east. The vines were planted between 1976 and 2007.

IN THE VINEYARD

Pruning technique : Guyot-Poussard. Progressive natural grassing. Sustainable agriculture. Harvest by hand.

VINIFICATION

Destemmed grapes 100%. Prefermentation maceration. Alcoholic fermentation in thermo-regulated inox vats. Pneumatic pressing.

AGEING

Barreling by gravity and 12-month ageing in oak barrels, 30% of which are new. Bottling at the Domaine.

VARIETALS

Pinot Noir 100%

SERVING: 16-17°C

AGEING POTENTIAL: 5 to 10 years

TASTING NOTES

This wine is full-bodied, with powerful but perfectly blended tannins and delicious spicy fruit.

FOOD AND WINE PAIRINGS

Cured ham, cooked meat, beefsteak, Camembert, Brie de Meaux, Reblochon.

