

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain conjure innovation and respect for traditions. Our signature: precise and elegant wines

Givry 1^{er} Cru

THE TERROIR

GRAPE: Pinot Noir

SOIL: Limestone brown

APPELLATION: A 285-hectare vineyard located on the Côte Chalonnaise, Givry produces almost exclusively red wines.

Did you know that?

Often likened to the Volnay of the Côte Chalonnaise, Givry was the favourite wine of King Henri IV.

THE KNOW-HOW

HARVEST: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are destemmed and then placed between 2 and 4 days in steel vat for pre-fermentation maceration. The vinification is done in vats.

AGEING: The wine is aged in oak barrels, 30% of which are new for 10 to 12 months.

TASTING

TASTING NOTE: A brilliant carmine colour with purple highlights. On the nose, a bouquet of red and black fruits accompanied by floral notes such as violet and grilled and spicy notes. On the palate, a supple, powerful, deep wine with melted tannins.

WINE AND FOOD PAIRING: Eggs «en meurette», braised red meats or soft cheeses such as Camembert or Brie de Maux.

SERVICE TEMPERATURE: between 14°C and 16°C

AGEING POTENTIAL: 5 years and more

