

GIVRY 1^{ER} CRU "EN CHOUÉ"



ALBERT SOUNIT



GRAPE VARIETY:

100 % Pinot Noir.

EXPOSITION:

South facing hillside. The hillside is protected from north and east winds.

SOIL:

Clay-Limestone. High level of active limestone

AROMAS AND FLAVOURS:

Beautiful aromatic opening. Small red fruits. Volume and structure on the palate with soft tannins.

AGEING POTENTIAL:

Up to 8 years.

FOOD MATCHING:

Cold meats, cheese, grilled meat, poultry.

SERVING TEMPERATURE: 14-16° C.

VINEYARDS:

The "En Choué" plot is located on the heights of Givry in the hamlet of Russilly. It's an amphitheater where you can easily see Mont Blanc.

HARVEST: By hand, sorted and 100% destemmed

VINIFICATION:


We do cold maceration for 5 to 6 days. During the alcoholic fermentation, which takes around 15 days, we do 2 daily pump overs and without pushdowns to avoid extracting too much tannins.

Then, the grapes are delicately pressed using a pneumatic press.

AGEING: 16 months:

- 12 months : 50% new barrels and 50% barrel of 1 year. Barrel "François Frère", light toasting
- 4 months in stainless steel tank before being bottled without filtration.

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