

GIVRY

DOMAINE DES VIGNES RONDES

Situated in the heart of wine-growing Burgundy, the Côte Chalonnaise is ideally placed to convey every nuance of the region. Our Givry is produced from selected vineyards with a long history and a reputation for their ability to reveal the specific character of the appellation. Let yourself be seduced by the body of our Givry We invite your taste buds to discover a Burgundy that is off the beaten path.

The Vineyard

The Givry reds come from the Pinot Noir grape. Located on the Côte Chalonnaise, south of Burgundy, the Givry region produces primarily red wines. The parcels face from east to southeast, and range from 240 to 280 meters high. The grapes are planted on calcareous soil. The subsoil is composed mainly of limestone.

Aging Process

The wine is aged in oak barrels.

Tasting Notes

A brilliant crimson colour, with purplish glints, the bouquet is reminiscent of aromas which are typical of Pinot Noir (blackcurrant, morello cherry) with liquorice, spices and leather with age. The tannins are present in the mouth but not dominant. This is a racy wine.

Food Pairing

Pâtés and meat dishes are the perfect match for this fine wine. Also excellent with roasted or grilled meats served with sauces, as well as soft-crust cheeses such as camembert, reblochon, and brie.

Advice

Best consumed within eight years after harvest. Serving temperature between 16 and 18°C.

Volumes Available

Available in bottle.



VIGNERONS de BUXY