



Givry

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This small vineyard, whose value was recognized by King Henry, is all located within the village of Givry. The brown limestone soils, which result from the deterioration of the Jurassic limestone, give birth here to a communal appellation often compared to Volnay. The grape variety is exclusively the Pinot Noir à jus blanc. □



Grape Variety

100% Pinot Noir

Tasting Note

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| Colour | Deep red with ruby tints which will evolve, with time, towards brick-red nuances. |
| Nose | On the nose, the aromas of crystallised fruits (strawberries) are very much present, together with touches of wet earth. |
| Palate | On the palate, the tannins are supple, and the wine has softened up nicely. The winy character is still present, with a lot of fruit. Very pleasant. |
| Ageing | Three to five years. |
| Service | 14 to 16°C (57 to 61°F). |

Food Pairing

Perfect match with charcuteries, pâtés, pies, grilled and roast meat, poultry and pressed cheeses.