



GIVRY « Les Plants sont fleuris »



Cépages

100% Pinot Noir

Terroir

Clay-Loam, South-West Orientation



Vinemaking

The vines have been worked organically for several generations. Our attention is focused on the earth, the sky and the fruits without the use of synthetic chemicals.

Average age of the vines: 50 years

Yield: 40 to 50hl/ha

Manual harvest in small crates.

100% destemming.

Vinification

Vinification without sulfur for 3 weeks in concrete vats, with indigenous yeast. Cold maceration with moderate cap-punching.



Aging

In French oak barrel (15 to 20% new oak)

Annual Production

3500 to 4500 bottles.



Tasting Notes

Ruby color, clear and limpid.

Cherry aromas on the nose.

Supple, palatable and well balanced.

To enjoy within 7 years.



Food and Wine Pairing

- Roasted pork.
- Poultry.
- Blue-fin tuna Carpaccio