



Bin No:
02481

Wine: **Givry Rouge 2013 Vt**

Country: France

Region: Cote Chalonnaise

Village: Givry

Appellation: Givry

Producer: Maison Latour

Vintage: 2013 Vt

Colour: Red

Grape Variety: 100% Pinot Noir

Status: Still, Vegetarian - Vegan - Organic Viticultural sustainable environmental management

Allergens: contains sulphites

Body Value: C (A is light, E is full bodied)

abv: 13.0% - bottle size: 75cl



Tasting Note:

The Givry 2013 is of a pretty ruby colour and reveals intense aromas of cherry and vanilla on the nose. Supple, fruity and flattering on the palate, it has a very good balance.

Winery information:

The village of Givry gives its name to one of the 5 appellations of the Côte Chalonnaise. Already recognized in the middle-ages and also appreciated by Henry IV, it wasn't until 1946 that Givry was elevated to "AOC" status in recognition of the consistent quality of its wines. The reds represent 80% of the appellation. They are fruit-forward, well-structured with finesse. Warm, lively and giving, they are often compared to wines from Volnay.

The soil in the vineyards of Givry is of iron based clay and marl. The average age of the vines are 25 years with an average yield of 45 hl/ha. Harvested by hand.

Vinification:

Maison Louis Latour has always been careful to select those wines vinified in a traditional manner. Fermentation takes place in traditional in open vats. Ageing takes 10 to 12 months in stainless steel vats. Cellaring Potential 3 - 5 years

Food Recommendation:

Serving temperature 14 - 15°
Poached-eggs in wine sauce - duck breast.

