





SILKY AND GENEROUS RED WINE

Givry

TASTING NOTES

Visual: Intense, ruby red colour.

Nose: Aromas of red and black fruits with a hint of liquorice.

Palate: Structured and powerful in the mouth, it is elegant with silky tannins.

WINE AND FOOD PAIRING

To accompany dishes such as cold cuts, couscous, tajine, red meats and desserts with red fruit or chocolate.

For family occasions we typically serve it alongside a Black Forest gateau with

Serving temperature: 16-18°C.

WINEMAKING AND MATURING

Grape variety: Pinot Noir.

Vinification: Classic red wine vinification with long vatting times and gentle

pressing to protect the quality of the juice.

Maturing: In barrels to enhance structure and complexity.

THE TERROIR

In the heart of Burgundy the vineyards of Givry spread across the communes of Givry, Dracy-le-Fort and Jambles in the Côte Chalonnaise. The vines grow at altitudes between 240 and 280 metres in chalky-clay soils on slopes facing east/south-east.

DID YOU KNOW?

The Givry appellation was given official AOC status in February 1946. It had

already been considered the main winegrowing commune of the Côte Chalonnaise for a long time but Givry already enjoyed an excellent reputation in the Middle Ages. It is also said that that King Henri IV chose this wine as his favourite. Givry vineyards are mostly planted with Pinot Noir grapes for the red wine (220 hectares) while Chardonnay has only 45 hectares to produce white wine.



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The legendary little knight character that appears on our bottles and on all our branding truly captures the essence of La Burgondie. Courageous, confident and loyal. We are a forward-thinking, like-minded group of individuals who are fiercely proud of our Burgundian roots, our beautiful region and our wines. Passion, solidarity and centuries of expertise has brought us together in a collective effort to bring you the best that our beautiful region has to offer. Our wines, produced using environmentally friendly farming methods, are evocative of our hard-working co-operative-winemaker families who give their all, and have done so for generations. It's our way of life in a glass.

Grands vins de Bourgogne