



# Givry



## APPELLATION D'ORIGINE CONTRÔLÉE

**Appellation Village** of the Côte Chalonnaise region (Saône-et-Loire).

This *appellation* includes **38 Premiers Crus Climats**.

Producing communes: **Givry, Dracy-le-Fort, Jambles**.

The *appellation* GIVRY and GIVRY PREMIER CRU may be followed on the label by the name of their *Climat* of origin.

## TASTING NOTES

Givry is primarily a **red** wine made from *Pinot Noir* grapes. To the eye it presents a brilliant carmine or crimson colour set off by purplish highlights. Its bouquet generally evokes violets, strawberries, and blackberries with variants which include liquorices, game, and sometimes spice (cloves). It is quite tannic in its early youth but after 3 to 5 years in the bottle it becomes suppler and fuller. It boasts a firm structure.

**White** Givry (*Chardonnay*) is a bright, limpid pale gold. It is redolent of aromas of honey or lemon with notes of lime and lily, then dried fruits (often toasted) come to the fore after the wine has aged some years. The mouth is delicate, with a balance between mellowness and acidity which guarantees its keeping qualities as well as giving it good length.

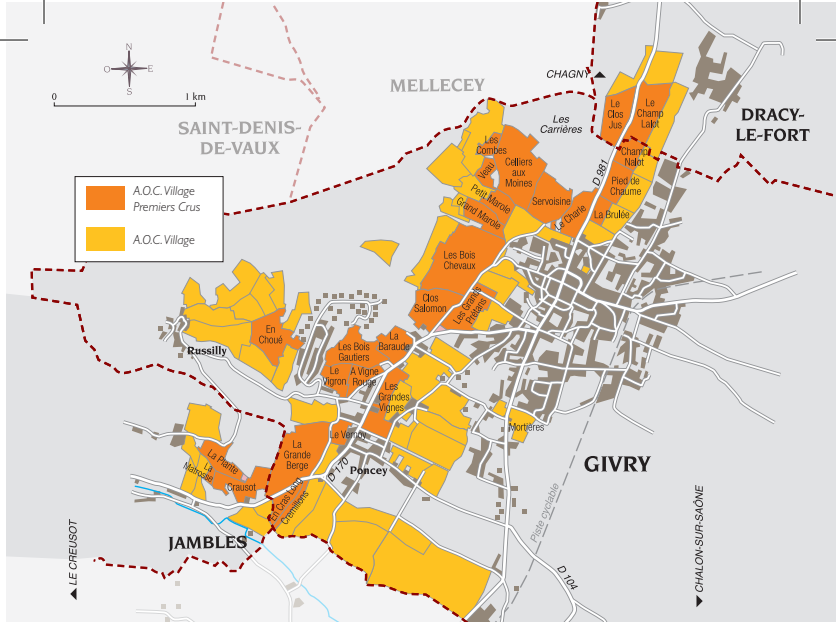
## SERVING SUGGESTIONS

**Red:** its firm structure hides a delicate aromatic register which clearly makes it a fine match for pâtés, pies, and terrines, as well as cured ham and fine *charcuterie*. However, its distinction and solid construction are calculated to please meat-lovers. Fibrous joints, beefsteak, braised veal, stewed poultry, or a roasted fattened hen from La Bresse will respond to its dense tannins. It is equally well-matched with soft-centred cheeses: Camembert, Brie de Meaux, Reblochon.

**Serving temperature:** around 15 °C.

**White:** fish in light sauces, freshwater pike cooked with butter and white meats bring out its finest qualities. As far as cheeses are concerned, try pressed-curd cheeses such as Saint-Nectaire and Cantal.

**Serving temperature:** 11 to 13 °C.



## LOCATION

This *Côte Chalonnaise* wines was the favorite of the French King Henri IV (1553-1610). It is produced in the communes of Givry (with its hamlets Poncey, Cortiambles and Russilly), Dracy-le-Fort, and Jambles – a corner of Paradise for wine-growing, surrounding what has been a fortified location since the Middle Ages. Its AOC dates from 1946. As Philippe Sollers wrote in his autobiography “Being born into a culture of French wine is a deeply fortifying and sobering experience that becomes a part of you. As a child, one does not even need to read Rabelais - his words live and speak all around”.

## SOILS

Brown soils derived from the breakdown of Oxfordian Jurassic limestones and clayey-limestones. Most of the vines are planted facing East-South-East or due South at altitudes between 240 and 280 metres, or slightly higher in the case of the *Climat* named Les Bois Chevaux.

## COLOUR(S) AND GRAPE VARIETY(IES)

Mainly reds - *Pinot Noir*.  
Whites - *Chardonnay*.

## PRODUCTION

### Area under production\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 *ouvrées*.

Reds: **248.23 ha** (including **127.60 ha** *Premier Cru*).

Whites: **55.37 ha** (including **18.72 ha** *Premier Cru*).

### Average annual yield\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds: **11,441 hl** (including **5,647 hl** *Premier Cru*).

Whites: **2,755 hl** (including **931 hl** *Premier Cru*).

\*In 2018 \*\*5 years average, 2014-2018

## PREMIERS CRUS CLIMATS

A Vigne Rouge, Clos du Cellier aux Moines, Champ Nalot, Clos Charlé, Clos de la Baraude, Clos du Cras long, Clos du Vernoy, Clos Jus, Clos Marceaux, Clos Marole, Clos Salomon, Clos Saint-Paul, Clos Saint-Pierre, Crausot, Crémillons, En Choué, En Veau, La Brûlée, La Grande Berge, La Matrosse, La Petite Berge, La Plante, Le Champ Lalot, Le Médenchot, Le Paradis, Le Petit Prétan, Le Vernoy, Le Vignon, Les Bois Chevaux, Les Bois Gautiers, Les Combes, Les Galaffres, Les Grandes Vignes, Les Grands Prétans, Le Pied du Clou, Petit Marole, Pied de Chaume, Servoisine.