

Givry 1^{er} Cru "LA GRANDE BERGE"

This wine comes from a magnificent vineyard plot, south of Givry, facing southeast. After a few years, its character becomes more pronounced.

DOMAINE GOUBARD

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100% Pinot Noir



Soil:

clay-limestone on Jurassic bedrock



southeast

Y Average planting date:

1970

→ Surface area:

3 hectares

Vinification & Aging

- Traditional vinification with temperature control
- Punch downs and pump overs.
- Vatting for 10 to 15 days, then slowly pressed
- · Aged in barrels, 20% of which are new.
- Bottled with a light filtration.



Tasting Notes

The color is steady and the nose is full of red and even black fruits. The structure is firm but with fine tannins that become rounder with age. The Givry 1er cru La Grande Berge is a wine that has an assertive character. It accompanies meats in sauce or braised pieces of beef. Try it with lamb shoulder. And don't forget the cheeses.



Serving temperature:

14°C



Ageing potential:

5 to 10 years