

MAISON A.GOICHOT

GIVRY 1ER CRU

Grape variety: 100% Pinot Noir
Servicing temperature: 16-18°
Ageing: 5-8 ans

Plot

An emblematic wine of the Côte Chalonnaise, Givry Premier Cru is said to have been Henri IV's favourite. It is produced on the well-exposed hillsides of Givry and its hamlets, at the heart of an exceptional wine-growing terroir that has been recognised as an AOC since 1946. The appellation extends over clay-limestone soils, ideal for the Pinot Noir grape, and includes 38 Premier Cru climats, each with its own unique personality.

Vinification / Aging

The grapes are harvested when fully ripe, then destemmed before undergoing traditional vinification in vats over a period of 3 to 4 weeks. This phase allows the aromas and structure to be gently extracted. After devatting, the wine is matured for 12 to 15 months in oak barrels, some of which are new, to refine its tannins and add complexity to its aromatic palette.

Tasting

This Givry Premier Cru has an intense garnet-red colour with purplish tints. The nose is expressive and charming, combining notes of ripe red fruit (cherry, raspberry) with delicate floral touches of violet and a hint of spice on the finish. The palate is harmonious, supple on the attack, underpinned by fine, elegant tannins. The wine is well-balanced, with good length and the freshness typical of the climate.

Food and wine pairing

Structured and racy, this wine is ideal with grilled or stewed red meats: entrecôte, beef cheek, braised veal, or even poultry in sauce. It also goes wonderfully well with soft, bloomy rind cheeses such as Brie de Meaux, Camembert or Reblochon.

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