



Louis Latour

MAISON FONDÉE EN 1797

GIVRY ROUGE

2014

- REGION Côte Chalonnaise
- VILLAGE Givry
- APPELLATION Givry
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 25 years
- SOIL Iron based clay marl.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 10 to 12 months ageing in stainless steel vats

Description

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.

Wine tasting

- TASTING NOTE Our Givry 2014 shows a nice ruby red colour. The nose is delicate and reveals black currant, raspberry and undergrowth notes. The mouth is round, aromatic and the tannins are supple with red berries aromas. Nice freshness on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Poached-eggs in wine sauce - duck breast - Brillat-Savarin cheese.
- SERVING TEMPERATURE 14-15°

Press review

Givry rouge 2014 - Tom Cannavan's wine-pages.com - August 2015 - 87/100

