Louis Latour

MAISON FONDÉE EN 1797

Givry Rouge
2007

- **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** The bouquet of the Givry 2007 reveals aromas of liquorice and dark fruits. In the mouth it is fresh with finesse and menthol notes on the back-palate. Tasted April 2009.
- **Cellaring Potential** 3-5 years
- **Food Pairing** Poached-eggs in wine sauce - duck breast - Brillat-Savarin cheese.
- **Serving temperature** 14-15°

Press review

Givry 2007 - The Scotsman - June 2009 - 14/20

Givry 2007 - Wine Gang - September 2009 - 88/100