



LAURENT  
COGNARD  
& CO

# GIVRY 1<sup>ER</sup> CRU « en Choué »

This great terroir from Givry gives elegant and silky wines.



## IN THE VINES



### Region

- ◆ Burgundy
- ◆ Russilly



### Terroir

- ◆ « En Choué »
- ◆ East-facing slopes
- ◆ Clay-limestone
- ◆ Red clay



### Grape(s)

- ◆ 100% Pinot Noir



### Harvest

- ◆ Hand-picked grapes

## IN THE CELLAR



### Vinification

- ◆ Destemmed grapes
- ◆ Cold maceration for about 4 days
- ◆ The fermentation lasts about 14 days



### Ageing

- ◆ 228L oak barrels (25% of new barrels)
- ◆ 12 months

## TASTING NOTES



- ◆ Shiny
- ◆ Ruby colour with purple reflections



- ◆ Violet
- ◆ Red fruit notes



- ◆ Violet and small red fruit notes
- ◆ Pleasant structure with soft tannins
- ◆ Long and well-balanced finish



- ◆ Serve at 12-14°C
- ◆ Interesting cellaring potential

