

Cote Chalonnaise Givry 1er Cru 'Crausot'

Vines: 100% Chardonnay

History: Côte Chalonnaise crus were the French King Henri IX's favorites (1553-1610).

Soils: Brown soils, vines planted between 240 and 280 meters of elevation.

Estate: This Givry 1er Cru comes from a small family domaine dating back 1763.

Total surface of the vineyard is 8 hectares, of which only 1 hectare is planted with Chardonnay.
Average age for the vines: 70 % around 55 years of age, 30% around 35 years of age.

Production: Only 1,900 bottles per year on average.

Sustainable culture. Hand harvest. Traditional vinification.

Tank fermentation for 8 to 10 days. Then cuvees are assembled and blended before for aging for 10 months. Lees Stirring.

Ageing: 25% new oak.

Tasting: Pale golden color, aromas of lemon with notes of lime. With aging, toasted and dried fruits aromas start to appear. Nice acidity, well balanced.

Serving: Between 11 to 13°C. Cellar up to 10 years.

Pairs well with fish and any white meats, as well as spicy or sweet & sour dishes.

