

MAISON A.GOICHOT

GIVRY
Champ La Dame

Grape variety: 100% Pinot Noir
Climat: Champ La Dame
Servicing temperature: 16-18°C
Ageing: 5-7 ans

Plot

Henri IV's favorite Burgundian wine is one of the crus of the Côte Chalonnaise. Produced on the communes of Givry and its hamlets, a small paradise for the vine recognized under its appellation since 1946. This appellation includes 38 climates classified as 1er Cru.

Vinification | Aging

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are entered in oak barrels and aged for 15 months.

Tasting

Our Givry Champ La Dame has a fresh nose with aromas of red berries. It is a wine of pleasure with a very nice structure. On the palate, it is well-balanced, with pleasant tannins that combine finesse and delicacy.

Food and wine pairing

This wine will perfectly accompany red meats, grilled meats and soft cheeses.

Maison André Goichot
1065 Rue André Marie Ampère - 21200 BEAUNE
tel. 33 (0)3 80 62 85 17 **fax.** +33 (0)3 80 25 91 29
contact@maisongoichot.com www.maisongoichot.com