

Domaine Desvignes,
Givry Rouge 2020
Bourgogne, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Gautier Desvignes
Closure	Natural Cork
ABV	14.5%
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Based in Givry, Domaine Desvignes was established in 1870 and has cellars dating back to the 17th century. Gautier Desvignes is the 5th generation at the helm and represents a new generation of Givry winemakers. Before taking over from his father, he travelled extensively and has winemaking experience in the new world. Gautier has proven that by investing energy into the vineyard, replanting with lower-yielding clones, avoiding chemicals and adapting vinification to best express the grape variety and site, Givry can produce precise, elegant wines rather than the 'rustic' and tannic style it was previously known for.

VINEYARDS

Grapes for the Givry Rouge are sourced from a selection of parcels located in the village of Givry, in the Côte Chalonnaise subregion of Burgundy. The vineyards grow on clay limestone soils that provide essential nutrients and impart elegance on the finished wines, and the vines are on average 18 years of age.

VINTAGE

Another warmer-than-average vintage in Burgundy, 2020 commenced with a mild winter and similarly mild spring which brought about an early budburst. A warm summer with steady winds enabled the fruit to remain in pristine condition during veraison, however the lack of rainfall caused some of the parcels to suffer from heat stress and resulted in some sunburn on the bunches. 2020 has produced wines that display deep colour and concentration, kept in check by aromatic complexity and good levels of acidity.

VINIFICATION

Each parcel was vinified separately with minimum intervention. After careful sorting, the bunches were destemmed, transferred into concrete tanks and cold soaked before undergoing fermentation at controlled temperatures. Post-fermentation, the wine was racked to 228-litre used French oak barrels and aged for 12 months. It was then transferred back to concrete tanks for a final 3 to 4 months ageing period before being lightly filtered and bottled.

TASTING NOTES

A beautiful expression of Burgundian Pinot Noir, this wine offers ripe red and black fruit aromas. The rounded palate is balanced perfectly by an elegant freshness, showing good length and lingering acidity on the finish.