

Domaine Desvignes,
Givry Rouge 2021
Bourgogne, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Gautier Desvignes
Closure	Natural Cork
ABV	13.5%
Bottle Sizes	75cl

PRODUCER

Based in Givry, Domaine Desvignes was established in 1870 and has cellars dating back to the 17th century. Gautier Desvignes is the fifth generation of his family to run the domaine, having taken over in 2016. He represents a new generation of winemakers in Burgundy, who have honed their craft in other regions and countries, bringing new ideas and a focus on sustainability to their family domaines. Having previously worked in Oregon, Gautier is now establishing Domaine Desvignes as one of the leading producers in Givry. To quote William Kelley of Wine Advocate "the young Gautier Desvignes continues his rapid ascent at this 11-hectare Givry estate... Elegant, sumptuous reds and bright, chiselled whites are the order of the day".

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

2021 was a challenging vintage for winegrowers and producers in Burgundy. There were historically low yields due to catastrophic spring frost and hail, compounded by a cold, wet growing season. It is a return to a more classic vintage marked by bright acidity and freshness thanks to the cooler temperatures and resulting slower ripening, which allowed for full flavour development.

VINIFICATION

Each parcel was vinified separately with minimum intervention. After careful sorting, the bunches were 100% destemmed, transferred into concrete tanks and cold soaked before undergoing fermentation at controlled temperatures in concrete tanks. Post-fermentation, the wine was racked to 228-litre used French oak barrels and aged for 12 months. The blend was then assembled and transferred to concrete tanks for a final 3 to 4 months 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.