

Domaine Desvignes,  
**Givry Rouge 1er Cru `Clos Charlé` 2021**  
Givry, Burgundy, France



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Gautier Desvignes</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.1g/L</b>
Acidity	<b>6g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable</b>

## 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

Givry Premier Cru 'Clos Charlé' is located to the north of the village of Givry and is the only wine parcel that Gautier Desvignes works with in the north of the appellation. Soils here are very different to the white marls found in the south and are 'terres rouges' with a large iron oxide component - these soils are ideally suited to Pinot Noir and produce very expressive wines built for ageing. Gautier's parcel within 'Clos Charlé' is 0.5 hectares in size and the vines are on average 30 years old.

## VINTAGE

The 2021 vintage was a difficult year in Burgundy. After a mild winter and a cold spell in spring, temperatures rose significantly to summer levels during late March-early April. This caused the vines to bud earlier than usual, which left fragile buds vulnerable. During early April, there was a sudden drop in temperature, with extremes of -8°C and this spring frost impacted yields considerably. Temperatures were milder than usual during the summer and growers also had to contend with a lot of rain. Despite being one of the smallest vintages ever in Burgundy, it offers a very nice and subtle representation of each site and the wines are characterised by freshness and great finesse.

## VINIFICATION

Upon arrival at the winery, the Pinot Noir was rigorously sorted on two sorting tables and then 100% destemmed and moved to concrete tanks where it underwent fermentation with indigenous yeasts for around 20 days. Gautier's winemaking approach is minimal intervention and only a few very gentle punch downs are carried out at the start of the ferment with gentle pump overs afterwards. No SO2 was added, Gautier instead uses a pioneering technique of 'biocontrol' yeasts. Following fermentation the wine was aged in 228-litre French oak fûts for 12 months, 10% of which were new. The final blend was then assembled and moved to stainless-steel tanks to marry for 3 months before bottling in November.

## TASTING NOTES

Bright ruby in colour. On the nose intense aromas of red cherry and plum fruit leap out of the glass alongside subtle hints of spice. Linear on the palate with a vibrant acidity and a marked minerality. This is an elegant and poised example of a modern Givry Premier Cru.