

Domaine Desvignes,
Givry Rouge `Champ La Dame` 2022
Givry, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Gautier Desvignes
Closure	Natural Cork
ABV	13.5%
Acidity	6g/L
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

'Champ La Dame' is a lieu-dit located to the southwest of Givry near the small hamlet of Poncey. Domaine Desvignes work with a 1.7-hectare parcel here with Pinot Noir vines up to 30 years of age planted on clay-limestone soils. The vineyards are farmed sustainably following 'lutte raisonnée' principles and all of the grapes are harvested by hand.

VINTAGE

Following the challenges of 2021, the 2022 vintage in Burgundy was characterised by abundance and excellence. Despite heatwaves and the largest drought in Burgundy since 1976, 2022 emerged as a generous vintage, with excellent quality and yields far exceeding the three previous years. The growing season began with a cold winter, which delayed budburst and ensured most vineyards escaped April frosts unscathed. Optimal spring conditions followed and the vines grew quickly, with flowering taking place in mid-May. The summer was hot and dry, yet rain showers at the end of June replenished water reserves and allowed vines to thrive. Harvest began at the end of August and lasted until mid-September and the quality of the fruit harvested was excellent, with vibrant aromatics and balancing acidity.

VINIFICATION

Upon arrival at the Domaine Desvignes winery, the hand-harvested grapes were 100% destemmed and went through a rigorous selection process on the sorting table. The grapes underwent a cool maceration on the skins for a brief period before fermentation with gentle pump overs in stainless-steel. Following fermentation, the wine was aged for 12 months in used French oak fûts, before the final blend was assembled, left to marry for a further six months in stainless-steel tanks, and then bottled. 9,000 bottles produced in 2022.

TASTING NOTES

A poised and precise Givry Rouge that demonstrates why this Côte Chalonnaise village is so exciting. Aromas of raspberry, blackberry and cherry leap out of the glass and are married with subtle hints of chocolate and spice. Velvety on the palate with fine-grained tannins and a vibrant acidity that drives the flavours onto the lingering finish.