

Domaine Desvignes,
Givry Rouge 1er Cru `Cuvée Ozymandias` 2022
Givry, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Gautier Desvignes
Closure	Natural Cork
ABV	13.5%
Acidity	6.3g/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

The 'Cuvée Ozymandias' is a blend of two of Givry's 1er Cru parcels: 'Le Vernoy' and 'Crémillons' - both located to the southwest of the village around the small hamlet of Poncey. Gautier works with small parcels of relatively young Pinot Noir vines here (aged between 7 to 11 years old) planted on clay-limestone soils. The vineyards are farmed sustainably following 'lutte raisonnée' principles and all of the grapes are harvested by hand. 2022 is the inaugural vintage of this cuvée, named after a Percy Bysshe Shelley poem, Gautier has dedicated the wine to his daughter, born in 2022.

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 at 12°C for around 5 days before fermentation with gentle pump overs in stainless-steel. Following fermentation, the wine was aged in second and third use French oak fûts for 12 months, before the final blend was assembled, left to marry for a further three months in stainless-steel tanks, and then bottled. 1,800 bottles produced in 2022.

TASTING NOTES

A stunning 1er Cru Givry brimming with aromas of red cherry, raspberry and redcurrant combined with a subtle spiciness. Powerful yet elegant on the palate with velvety tannins and a linear acidity which carries the complex flavours onto the long finish.