



Joseph Drouhin

Givry

2021

SERVICE



Cellaring

Optimal consumption: 2 to 5 years
Ageing potential: 7 years



Tasting temperature

15°C (58°C)

Grape variety

Pinot Noir

Vineyard

Producing communes: Givry, Dracy-le-Fort and Jambles.

Site: in southern Burgundy, 10 km from Châlon-sur-Saône.

History & tradition: the story goes that it was the favorite wine of French King Henry IV.

Soil: limestone; excellent south east or due south exposure.

Tasting

par Véronique Boss-Drouhin

A round and seductive wine, appreciated by all wine connoisseurs. With its lively and bright colour, it has intense fruity aromas reminiscent of gooseberry and black currant, evolving towards spicy nuances as the wine gets older. On the palate, there is a nice balance between texture and finesse, with firm but refined tannins. Long and enticing aftertaste, with flavors of very ripe fruit.

Winemaking

Supply: this wine comes from grapes and musts purchased from supply partners according to rigorous specifications.

Harvest: grapes harvested by hands in open-work crates. If necessary, a careful sorting is proceeded.

Vinification: total destemming. 1 to 2 weeks of maceration and fermentation. Indigenous yeasts or yeasting. Vertical or pneumatic pressing.

Ageing: in barrels including 15 to 20% of new oak barrels.
The ageing lasts between 10 to 14 months.

Throughout the ageing process, decisions are taken only after careful tasting evaluation. The data obtained is completed through technical analysis. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.



Vintage

The vagaries of the 2021 vintage have greatly affected yields, resulting in one of the smallest harvests Burgundy has ever seen. The reds are harmonious and elegant, with lower alcohol concentrations compared to previous vintages. It is a vintage with a rather Burgundian style showing fruitiness and a lot of freshness.