



WHITE

## Givry

This wine is a wonderful synthesis of two very different terroirs and delivers a subtle balance between richness and minerality that is revealed by chardonnay.

### DOMAINE GOUBARD

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#### Grape variety :

Chardonnay

#### Soil:

Assembly of 2 different vineyard plots:

##### **Champs Pourots (1 hectare)**

**Deep silty soil:** gives round, fat, rich and honeyed wines.

**Average planting date:** 1970

##### **En Chenèvre (1/2 Hectare)**

**Limestone soil:** gives a slightly more mineral, lemony wine.

**Average planting date:** 2011

#### Vinification & Aging

- Slow pneumatic pressing
- Long fermentation at a regulated temperature of 18°C,
- Aged in new oak barrels (20%) and in stainless steel tanks.

#### Tasting Notes

In a land characterized by single-vineyard wines, this Givry shows that blending also has beautiful virtues. The richness of one of the vineyard plots and the minerality of the other complement each other for a well-balanced wine, with both lemony and honeyed notes and a lengthy finish. Goes well with fish in sauce and either cow's milk or semi-dry goat cheeses.

#### Serving temperature:

14°C

#### Ageing potential:

5 years or more