TECHNICAL SHEET · SINGLE-PARCEL & ESTATE BURGUNDY

Givry “La Feusée”

AOC GIVRY VILLAGE · SINGLE LIEU-DIT

Red Burgundy · Certified Organic · Lise & Pierre-Étienne Chevallier · Vignerons in Mercurey, Burgundy

DOMAINE DE
LA MONETTE
MERCUREY · BOURGOGNE



TECHNICAL SPECIFICATIONS

APPELLATION
AOC Givry Village · Single Lieu-dit

GRAPE VARIETY
100% Pinot Noir

SOIL & LIEU-DIT
Deep brown iron-rich clay over fractured limestone

ASPECT
East / South-East hillside in Givry

SERVING TEMPERATURE & CELLARING POTENTIAL
16 °C / 61 °F (decant 45 min in youth) · 6 to 12 years

AGRICULTURE BIOLOGIQUE
Certifié Ecocert · FR-BIO-01
VIGNOBLE CERTIFIÉ DEPUIS 2010

> *« Rooted in deep clay soils in Givry, “La Feusée” produces a dense, architectural Pinot Noir built for patient cellaring and noble table pairings. »*

CUVÉE PROFILE

Just south of Mercurey, the historic village of Givry reveals its darker, more structured side on the lieu-dit of “La Feusée.” Shaped by deep clay soils and organic low-yield farming, this Pinot Noir combines brooding dark-berry concentration with firm, noble tannins that unfold magnificently with bottle age.

TERROIR & LIVING SOILS

“La Feusée” rests on deep, iron-bearing brown clays underlain by fractured Jurassic limestone. Farmed 100% organically (Ecocert FR-BIO-01 since 2010) with mechanical soil cultivation, this parcel naturally imparts depth of color, structural gravitas, and longevity.

WINEMAKING & BARREL AGING

Hand-harvested into small crates and sorted parcel by parcel. Spontaneous native-yeast fermentation without oenological additives, gentle maceration respecting the parcel’s natural density, and 12 months of aging in French oak barrels with minimal new wood.

TASTING NOTES

Nose	Deep, brooding aromatics of black cherry, damson plum, wild blackberry, licorice root, and cracked black pepper.
Palate	Dense, full-bodied, and firmly structured, supported by ripe, tactile tannins and earthy mineral depth.
Finish	Long, authoritative finish promising splendid evolution over a decade in cellar.

GASTRONOMIC PAIRINGS

- Roast venison loin, feathered game, or wild duck
- Slow-roasted lamb shoulder with rosemary and wild mushrooms
- Dry-aged ribeye steak or traditional slow-braised bœuf bourguignon
- Matured Époisses or Langres cheese

DISTINCTIONS & INTERNATIONAL TRADE

- Distinguished single-lieu-dit Pinot Noir from Givry in the Côte Chalonnaise
- 100% Certified Organic viticulture (Ecocert FR-BIO-01 since 2010)

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Private cellar visits & tastings by appointment · UK: Justerini & Brooks · US: Planet Wine
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