



MARC ALEXANDRE

Grape variety: 100% Pinot Noir

Serving temperature: 16-18°C

Appellation: Givry

Aging potential: 5-7 years

Characteristic:

Henri IV's favorite Burgundy wine is one of the crus of the Côte Chalonnaise. Produced in the towns of Givry and its hamlets, a small vineyard paradise recognized under its appellation since 1946. This appellation includes 38 climats classified as 1er Cru.

Wine making process & maturing:

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are entered in oak barrels and aged for 15 months.

Tasting notes:

This wine offers a brilliant color with purplish reflections to the eye. Its bouquet is generally reminiscent of violet, strawberry with variations of liquorice and spices. The structure is firm.

Food accompaniment:

Its firm structure hides a delicate aromatic register hence the obvious pairings with pâtés, pies and fine meats. On the meat side, it will go well with beef steaks, braised veal and stewed poultry. On the cheese side, he will appreciate the Camembert, Brie de Meaux and Reblochon.

