

# JB

**JEAN-BAPTISTE  
JESSIAUME**

*Grands Vins de Bourgogne*

## GIVRY 1<sup>ER</sup> CRU

PIED DE CHAUME

- ◆ **APELLATION :** Henri IV's favourite Burgundy wine was one of the Côte Chalonnaise vintages. Produced in the communes of Givry and its Poncey, Cortiambles and Russilly, Dracy-le-Fort and Jambles hamlets. A small paradise for the vines which have been recognised under their appellation since 1946, they surround what has been a fortified location since the Middle Ages. Brown calcareous or calcic soils originating from the alteration of the Jurassic and clay-calcareous Oxfordian limestone. The majority of the vines are exposed towards the east/south-east and the south at an altitude of between 240 et 280 metres.
- ◆ **GRAPE VARIETY :** 100 % Pinot Noir
- ◆ **SURFACE :** 0.48 hectares
- ◆ **SOIL :** Brown limestone, calcareous clay
- ◆ **VINIFICATION :** 100% destemmed manual harvesting, rigorous selective sorting. Cold 6 to 8-day pre-fermentation maceration, temperature regulation. Vatting for 30 days. Matured for 15 months of which 12 in barrels (10% new barrels).
- ◆ **TASTING :** A bright red colour with violet reflections. The nose has a remarkable black fruit and raspberry intensity. Suave and generous presenting a nice balance and magnificent aromatic persistence in the mouth.
- ◆ **AGING POTENTIAL :** 7 to 12 years
- ◆ **SERVING TEMPERATURE :** 15 degrees
- ◆ **PAIRING :** Rabbit with mustard sauce, piece of beef à la bourguignonne, entrecôte bareuzai, œufs en meurette



*“Being in tune with the land ”*

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