

Domaine Joblot, Clos de la Servoisine Rouge, Givry 1er Cru 2017



Refined and elegant with good weight and purity of Pinot Noir fruit with a slightly graphite edge. Classic Burgundy from this top producer.

Producer Note

One of the greatest producers in Southern Burgundy, the Joblot family has been producing fine wines for over four generations. They own 14 hectares of vineyard in four red and two white Premier Cru areas in Givry and lay great emphasis on vineyard management with small yields. Their total production is 6,000 cases per annum. The wines are vinified with a high proportion of new barriques resulting in powerful but elegant wines of top class quality. These sought after wines have limited availability.

Vintage

2017 saw some spring frost; however the temperatures increased throughout the latter part of spring and early summer. The summer experienced warm, dry conditions interspersed with hot spells, which allowed ripening to develop at a good pace. The vines reached good levels of maturity and produced ripe, healthy fruit.

Vineyard

Givry is an amphitheatre of vines facing south and east crowned with woods which helps to protect the vines from cold winds and hail. The soils are made up of rich limestone. The vines are cultivated according to a philosophy of minimum intervention; taking a natural and patient approach, which involves meticulous attention in the vineyard, but with a light touch, in order to retain the essence of the terroir. Light harrowing takes place rather than ploughing to avoid soil erosion. Winter pruning, debudding and green harvesting (when required) takes place to control yields and concentrate the flavours in the grapes. The grapes for this wine come from 38 year old, single cane Guyot trained vines, which are grown in the south facing Premier Cru vineyard of Clos de Servoisine, in Givry.

Winemaking

The grapes were manually harvested, meticulously hand sorted and were gently pressed as whole bunches. A very slow, cold extraction took place to obtain colour, aroma and flavours, with a gentle pigeage twice daily. Fermentation took place in temperature controlled vats with indigenous yeasts. The must was then transferred to barrels to continue fermentation. The wine underwent slow malolactic fermentation and was matured for 12 months in French oak barriques, of which 50% were new and 50% were second passage. The wine was lightly filtered prior to bottling.

Tasting Note

A refined and elegant Pinot Noir with attractive aromas of fresh, wild red fruits and violets. Generously textured with a good weight, silky tannins and a lovely, lingering finish. This is a classic Burgundy from this top producer.

Grape

Pinot Noir 100%



Winemaker:	Juliette Joblot
Region:	Burgundy
Sub region:	Givry 1er Cru
Country:	France
Alcohol:	13.5%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	0.3
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/No
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	44368171
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Natural Cork