

## DOMAINE JEAN GRIVOT

### *Nuits-Saint-Georges Aux Lavières 2011*

**\$116.99\***

\* Suggested retail price



|  |                       |                                     |
|--|-----------------------|-------------------------------------|
|  | Product code          | 90993                               |
|  | Format                | 6x750ml                             |
|  | Listing type          | Specialty                           |
|  | Status                | Unavailable                         |
|  | Type of product       | Still wine                          |
|  | Country               | France                              |
|  | Regulated designation | Appellation origine contrôlée (AOC) |
|  | Region                | Burgundy                            |
|  | Subregion             | Côte de Nuits                       |
|  | Appellation           | Nuits-Saint-Georges                 |
|  | Varietal(s)           | Pinot Noir 100 %                    |
|  | Colour                | Red                                 |
|  | Closure type          | Cork                                |

#### ABOUT THIS WINERY

Domaine Jean Grivot is one of Burgundy's greatest small family estates. They were one of the first families in Vosne Romanee to bottle and sell their own wine, beginning in the 1930's. The estate has been run by fifth-generation vigneron Etienne Grivot since 1987 with his wife Marielle.

These are classic wines that are quintessentially Burgundian - seductive, serious, and soulful.

#### PRODUCT NOTES

Vines are 40 years and older. Due to the presence of many small plots, it is impossible to grub up vines by sector. Transplanting is therefore best suited to maintain a high and reasonable average age, not to mention that they especially like old vines and the small berry they produce. Every dead vine stock is systematically replaced. Plantation density is of 11.000 plants per hectare.

#### PRODUCTION NOTES

Specific instructions are given to harvesters and the sorting is done at the winery on a sorting table. Only perfectly ripe and healthy grapes are retained. Fruit is 95% de-stemmed. The fermentation process starts naturally and exclusively with indigenous yeasts. A daily pump-over is performed with control of temperature and density. Vatting period lasts about 17 days. Each wine is blended in vats. The wine is neither refined nor filtered.



**88-91 Points**  
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