

Guillemette & Xavier BESSON

Givry

France

BURGUNDY
Côte Châlonnaise



Guillemette & Xavier Besson



The Domaine



OVERVIEW

Domaines in Burgundy are routinely joined by marriage, though these days it's rarely little more than an alliance, because if the estates had a life of their own beforehand, there's no sense in actually merging. When Xavier Besson of the Côte Chalonnaise married his wife Guillemette (who hails from the Côte d'Or), the merger did go through, bringing an extraordinary parcel of 1^{er} Cru Beaune as a legacy of her family. The wines are quite special from this domaine: concentrated and densely expressive with brilliant perfume, heady fruit, and a velvety mouthfeel. Miraculously, there is a relatively small qualitative gulf between the Givrys and the Beaune, saying nothing about the quality of the Beaune (which stands tall among its peers) but volumes about the brilliance of Besson's Givry. As is fitting for one of Givry's best, the Bessons celebrate the region by hosting a music and wine festival every June. Dozens of Givry producers & dozens of musical acts participate, and it's just the party you think it is!

Varieties: Chardonnay, Pinot Noir

Total Acreage: about 20 acres

Average Production: 3-6,000 cases (depends on the amount sold to negociants in any given vintage)

VINEYARD/CELLAR PRACTICES

- Yields limited via *ébourgeonnage* (bud-thinning) & if necessary, green harvest
- Indigenous yeast fermentation, manual punch-downs
- Oak regime involves (up to 60% new) 500L tonneaux & barrique

WINES

Bourgogne Blanc

Vines planted in a cool micro-climate on iron- & limestone-rich soil give classic brothy citrus flavors and a muscular (though by no means burly) texture.

Givry "La Matrosse" Blanc

A lighter-bodied Chardonnay, it is not light on flavor, which gives it a unique, though quite harmonious, expression with an undercurrent of almonds to its apricot tones

Givry "Le Haut Colombier" Blanc

The class of Givry Blanc, from 1 acre of vines that are contiguous with the 1^{er} Cru *Le Petit Prétan*, distinguished by aromatic slash of bright limestone & a flint-marine-toned flavor.

Givry "Clos de la Brûlée" Blanc

A golden-hued wine with an initially stolid construction and a wonderfully singular notion of hazelnuts that pervade the character of white flowers, white fruits and marine air.

Givry "Le Haut Colombier"

From a parcel of *Le Petit Prétan* that is not 1^{er} Cru, it is a fresher, more brightly-stained version of its 1^{er} Cru cousin, with a mouthwatering combination of fruit and game.

Givry 1^{er} Cru *Le Petit Prétan*

A refined, beautiful wine from a *monopole* that lies across the road from *Les Grands Prétans*, it is fresh yet has a mystery of deeply-flavored red fruits and smoky minerality.

Givry 1^{er} Cru *Les Grands Prétans*

A typically broader, more generous (if less mysterious) wine of strong spice tones & dark fruit expression colored by a pillow of rustic (in the good sense) softness on the backside.

Beaune 1^{er} Cru *Les Champs Pimont*

The wine to which the Bessons devote their greatest energies, it is born of high-elevation vines that produce dark flavors over a high-spirited backbone and beatific grace.

INTRODUCTION TO GIVRY

Givry is perhaps the most well-known appellation of the Côte Châlonnaise, the area immediately south of the Côte de Beaune. Givry was once taxed the same as wines from Beaune, and some growers still suffer delusions that their wines are on par with those of their northern neighbors. There is clearly potential for this, and a few producers are actually investing in the farm work to make it happen. Givry—jammed with two dozen 1^{er} Crus (mostly monopoles)—is principally heralded for its reds, but in recent years also for the blooming quality of its whites.



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