

GUY CHAUMONT

GIVRY PINOT NOIR

Guy Chaumont produces red, white and sparkling wines from vineyards on the Cote Chalonnaise, a low ridge extending south of Beaune in the center of the France's famous Burgundy region. Cote Chalonnaise merits its own appellation to distinguish its wines from many other Bourgognes and Givry is a communal appellation within the Côte Chalonnaise. Pinot Noir is the grape in red wines here, and is renowned for ripe, aromatic fruit and drinkability compared to more tannic and concentrated reds from the areas further north around Beaune. The grapes grow in purplish-black bundles, loaded with sweet, colorless juice. In Burgundy it is the presence of the skins during fermentation that gives the wine its pretty, red hue.

Like many local vineyards, the Chaumont twelve acre estate is quite small. Guy took over twenty years ago for his father, who had converted to organic growing in 1965 out of concern for the family's health. Their vineyard is certified organic by Nature and Progress, a French organization known for work with organic farmers. Grapes are fertilized and protected from pests naturally, without synthetic chemical sprays. The wine is made without additives, unfiltered for maximum flavor, and contains only a trace of sulphur. Many vintages do not even require the "Contains Sulfites" warning found on most wines.

The Givry vineyards yield about 80% of the wines in the rest of Burgundy so the flavors are more concentrated and the wine is well-suited to aging. The Givry wines are described as elegant and well-balanced and often have a more delicate, less fruity nose. The village of Givry produces many red Pinot noir wines representing more than 90% of the region's production. It is the smallest of all the village appellations but has been the most active and dynamically growing regions in recent years. The red wines are noted for their structure and ability to age well. They were reportedly the favorite wines of King Henry IV. The wines often exhibit rustic and earthy flavors. The wines can also have cherry and redcurrant notes that are usually at their peak between 5-12 years after vintage.

