



## DOMAINE CHOFFLET-VALDENAIRE

The Chofflet-Valdenaire estate, located in the hillside hamlet of Russily, has been in their family for over 100 years. Today the 11 hectare Domaine is run by Jean Chofflet's son-in-law, Denis Valdenaire. He produces deliciously fruity, accessible Pinot Noirs that represent outstanding value. The Domaine possesses very well-placed vineyards with an average age of 30 years. Denis has been dedicated to sustainable farming for many years, and was a very early devotee of *lutte raisonnée* practices.

The estate's **Givry AOC** comes from several sloping vineyard parcels. The grapes are entirely hand-harvested and 100% de-stemmed. The wine is aged half in tank, half in two to three year casks for one year before bottling. The Wine Spectator recently acclaimed the 2009 Givry AOC, commenting that it is "rich and dripping with aromas and flavors of black cherry, blackberry and spice. There's plenty of flesh to coat the tannins, and a lingering finish." The magazine also cited the 2009 Givry as a "Top Value Recommended Red Burgundy" (June 15, 2011). It is a richly fruity, stylish, ripe and harmonious wine that represents excellent value and is a fine introduction to Pinot Noir from a dedicated grower.

The **Givry 1er Cru Clos de Choue** vineyard is a 6 hectare south facing amphitheater vineyard composed half of very old vines, half of vines planted 10 years ago. The soil is a mixture of red clay and small stones which allows for excellent drainage. The grapes are harvested by hand and the fruit undergoes cold maceration for two days before fermentation begins. Valdenaire does two pigeages by treading each day before pressing. The wine is matured in oak casks for one year before bottling. The Clos de Choue offers intense red fruit flavors of cassis, raspberry and wild cherry and is ready to drink on release.

Valdenaire's **Givry 1er Cru Clos Jus** (located next to the Clos Cellier aux Moines) comes from an east-facing hillside looking out to Chalons-sur-Saone. This ideal sloping vineyard, with stony, red clay and limestone soil, was recognized as the finest hillside site in Givry before phylloxera. The entire slope was then abandoned, and only recently replanted. Yields are naturally low and the grapes are always millerandes, making for very concentrated fruit. The wine has a pronounced black-fruit taste, suggesting the Cotes de Nuits, which caused the owners of the vineyard to wonder about the Givry-ness of the Clos Jus after their first harvests (no living person ever having tasted a Clos Jus before.)

<b>COUNTRY</b>	FRANCE
<b>REGION</b>	BURGUNDY
<b>APPELLATION(S)</b>	GIVRY AOC
<b>PRODUCER</b>	DOMAINE CHOFFLET-VALDENAIRE
<b>FOUNDED</b>	Early 1800's
<b>ANNUAL PRODUCTION</b>	3,000 Cases
<b>FARMING</b>	LA LUTTE RAISONNÉE
<b>WEBSITE</b>	<a href="http://rhsight.com/chofflet/">http://rhsight.com/chofflet/</a>



They have since learned to cherish the uniqueness of this site; indeed, in a recent comment on the Clos de Lambrays Grand Cru, the Revue du Vin de France remarks on how the Grand Cru's "complex bouquet" recalls that of the "young and surprising Clos Jus of Givry."

