

VINCENT GIRARDIN  
MEURSAULT-FRANCE

# Bourgogne Blanc

TERROIR NOBLE

## VINEYARD

The vines are located only in the communes of Chassagne, Puligny and Meursault.

Clay and limestone.

Chardonnay. The pruning is done in Guyot (Poussard) with various green work (disbudding, trellising, topping). The average age of the vines is 35 years.

## VINIFICATION

Manual harvesting, sorting on vines. In the winery, after a slight crushing, the grapes are pressed using our pneumatic presses. Following a slight settling, the grape must is put into 500-liter French oak barrels (no new barrels) in which alcoholic and malolactic fermentations will take place in yeasts and indigenous bacteria. The aging is done on fine lees for 10 months. Without mashing. A month before bottling, the wine from the different barrels is racked in vats. Bottling according to the rhythms of the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration



## TASTING NOTES

Aromatic wine with fruity, floral notes and many delicacies on the palate. A lot of freshness and minerality.

## PAIRINGS

Crustaceans, for the aperitif, accompanied by a platter of cold cuts and cheeses.

## SERVICE

12°C

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