

VINCENT GIRARDIN  
MEURSAULT-FRANCE

# Bourgogne Pinot Noir

## TERROIR NOBLE

### VINEYARD

The vines are located only on Volnay and Pommard.

Clay-limestone.

Pinot Noir. The pruning is done in Guyot (Poussard) with various green work (disbudding, trellising, topping). The average age of the vines is 45 years.

### VINIFICATION

Manual harvesting, sorting on vines then on the sorting table in the winery.

The grapes after destemming are put in vats. Depending on the vintages and the wishes of our winemaker, a more or less important part of the whole harvest is integrated into the vat. After a cold maceration of a few days, the active phase of fermentation takes place with temperature control. Following the pneumatic pressing, the wines are put in barrels (about 30% new wood) where the aging takes place. This lasts 10 months, during which the malolactic fermentation took place. One month before bottling, the wine from the different barrels is assembled in a vat. No gluing and a slight lenticular filtration precedes bottling. Bottling is done according to the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration.



### TASTING NOTES

Rich wine with generally notes of red fruits. Elegant nose with aromas of small red fruits (blackcurrant, raspberry, strawberry). On the palate, supple attack and silky tannins. Good power.

### PAIRINGS

Red meat, poultry, charcuterie board and various cheeses.

### SERVICE

14°C

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