

VINCENT GIRARDIN
MEURSAULT-FRANCE

Monthélie 1er Cru

LES DURESSES

VINEYARD

The vineyards are located in the village of Monthélie, south of the coast of Beaune. Located near the village of Auxey-Duresse.

Clay-limestone, and gravelly.

Pinot Noir. The pruning is done in Guyot with various green jobs (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 into barrels (about 30% new wood) where the aging takes place. This lasts 15 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

The wine has a ruby color. On the nose, its aromas are expressed on small red and black fruits sometimes with floral notes. On the palate, firm and velvety, its flesh rests on fine tannins. It shares with Volnay the image of a feminine wine.

PAIRINGS

Roasted poultry, roast lamb, rabbit and various cheeses.

SERVICE

14°C

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