

VINCENT GIRARDIN
MEURSAULT-FRANCE

Puligny-Montrachet 1er Cru

LES CHAMPS GAINS

VINEYARD

The vines are located in the commune of Puligny-Montrachet, at the top of the hillside at the southernmost point of the appellation.

Rich clay-limestone soil, stony and shallow, facing southeast.

Chardonnay. Guyot pruning with different yearly works in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches). The vines are 45 years

VINIFICATION

Manual harvest, 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 228-liter French oak barrels (15% new barrels) in which alcoholic and malolactic fermentations will take place in yeasts and indigenous bacteria. Aging is done on fine lees for 15 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

Very elegant wine with mineral notes and well-integrated acidity. Long and fine on the palate. Beautifully precise, with fruity citrus notes and fine, elegant oak.

PAIRINGS

Grilled fish, fresh salmon, sashimi, scallops, lobster.

SERVICE

12 °C

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