

VINCENT GIRARDIN
MEURSAULT-FRANCE

Puligny Montrachet 1er Cru

LES REFERTS

VINEYARD

The vines are located in the commune of Puligny-Montrachet, just below the Puligny appellation "Les Combettes". At the edge of the Meursault 'Charmes Dessous'.

Clay and limestone.

Chardonnay. The pruning is done in Guyot with various green jobs (disbudding, trellising, topping). The average age of the vines is 40 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 228-liter French oak barrels (15% new barrels) in which alcoholic and malolactic fermentations will take place in yeasts and indigenous bacteria. The aging is done on fine lees for 18 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

Mineral wine, salty, slightly chalky with hints of white flowers, a lot of finesse and vivacity.

PAIRINGS

Shellfish, fish, white meats, foie gras and cheeses.

SERVICE

12°C

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