

VINCENT GIRARDIN
MEURSAULT-FRANCE

Puligny-Montrachet

VIEILLES VIGNES

VINEYARD

The village of Puligny-Montrachet is the most prestigious villages of the Côte de Beaune. This wines come from the following climates : "les Grands Champs", "les Petits Grands Champs", "la Rue aux Vaches", "les Tremblots" are located south of the Côte de Beaune.

Clay and limestone.

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

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 16 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

On the palate a great minerality with a beautiful fullness, a long and saline finish. One of the most mineral wines among the "villages" of the Côte de Beaune compared to Chassagne-Montrachet and Meursault.

PAIRINGS

Crustaceans, sole meunière, langoustines, white meat.

SERVICE

12°C

Sale point : the perfect elegance from Chardonnay in Burgundy. When you are looking for a complex and fine wine, it is the wine to choose. We can talk about a crystal wine.

5 Impasse des Lamponnes - BP 26 21190 Meursault

+33 3 80 20 81 00

vincent.girardin@vincentgirardin.com