

VINCENT GIRARDIN

MEURSAULT-FRANCE

Rully

VIEILLES VIGNES

VINEYARD

The vines are located in the town of Rully in Côte Chalonnaise.

Clay and limestone.

Chardonnay. The pruning is done in Guyot with various green work (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 500-litre French oak barrels (10% 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

On the palate, it is fruity, with a lively and round fruit, fat and long: all the freshness and polish of marble. Excels in aromas of hawthorn, honeysuckle and elderberry, white peach or flint.

PAIRINGS

Prawns, fish, poultry blanquette, cooked cheese.

SERVICE

12°C

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