

VINCENT GIRARDIN
MEURSAULT-FRANCE

Saint-Romain

VIEILLES VIGNES BLANC

VINEYARD

The cuvée Vieilles Vignes is made from the blend of two climats from the village of Saint-Romain, “Chevrot”, “Combe-Bazin”, “Perrière” and “Jarron” whose age of vines for this last climat is 120 years.

Clay-Limestone soil, East, Southeast exposure.

Chardonnay. The pruning is done in Guyot with various green work (disbudding, trellising, topping). The average age of the vines is 80 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-liter French oak barrels (10% new barrels) in which alcoholic and malolactic fermentations will take place in yeasts and indigenous bacteria. The aging is done on fine lees for 13 months. Without mashing. A month before bottling, the wine from the different barrels is racked in a vat. Bottling according to the rhythms of the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration.



TASTING NOTES

Nose on lemony and mineral notes, fresh palate and beautiful tension on a fruity and elegant finish.

PAIRINGS

Shellfish, grilled fish, smoked trout, frogs, white meats, cheeses.

SERVICE

12°C

5 Impasse des Lamponnes - BP 26 21190 Meursault

+33 3 80 20 81 00

vincent.girardin@vincentgirardin.com