VINCENT GIRARDIN

MEURSAULT-FRANCE

Auxey-Duresses

VIEILLES VIGNES BLANC



VINEYARD

The vines are located in the regional appellation area of the municipality of Auxey-Duresses

Facing southeast. On a steep ground with very little marl on the surface.

Chardonnay. The pruning is done in Guyot (Poussard) with various green work (disbudding, trellising, topping). The average age of the vines is 45 years.

VINIFICATION

Manual harvesting, sorting on the vine. In the winery, after gentle crushing, the grapes are pressed using our pneumatic presses. Following gentle settling, the grape must is placed in 500-liter French oak barrels (15% new barrels) in which alcoholic and malolactic fermentation takes place using indigenous yeasts and bacteria. The wine is aged on fine lees for 15 months without bâtonnage. One month before bottling, the wine from the various barrels is racked into vats. Bottling, which follows the lunar and biodynamic calendar, is preceded by light fining and filtration.

TASTING NOTES

A soft and structured wine, accompanied by Reinette apple, hawthorn and lemon. On the palate a rich and creamy attack, supported by a beautiful freshness.

PAIRINGS

Zander, pike, frog legs, terrine and various cheeses.

SERVICE

12 °C

5 Impasse des Lamponnes - BP 26 21190 Meursault

+33 3 80 20 81 00

vincent.girardin@vincentgirardin.com