VINCENT GIRARDIN

MEURSAULT-FRANCE

Beaune 1er Cru

CLOS DES AIGROTS



VINEYARD

The vines are located northwest of the town of Beaune. Right next to the plot 'Clos des mouches'.

Clay-limestone with gravel from glacial moraines.

Pinot Noir. 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 then on the sorting table in the winery.

The grapes after destemming are put in vats. Depending on the vintages and the wishes of our winemaker, a more or less important part of the whole harvest is integrated into the vat. After a cold maceration of a few days, the active phase of fermentation takes place with controlled temperatures. Following the pneumatic pressing, the wines are put into barrels (about 15% new wood) where the aging takes place. This lasts 15 months, during which the malolactic fermentation took place. One month before bottling, the wine from the different barrels is assembled in a vat. No gluing and a slight lenticular filtration precedes bottling. Bottling is done according to the lunar and biodynamic calendar, preceded by a slight fining and a slight filtration.

TASTING NOTES

The bouquet is powerful with hints of spices and crunchy black fruits. Nice attack on the palate. A round wine, well fleshy, of great elegance and a beautiful length.

PAIRINGS

Red meats, game, various cheeses...

SERVICE

14°C

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