VINCENT GIRARDIN

MEURSAULT-FRANCE

Bourgogne Aligoté

VINEYARD

The vines are located in the regional appellation area of the Côte de Beaune and more precisely in the town of Meursault.
The soil is clay-limestone.
Chardonnay. The pruning is done in Guyot with various green jobs (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-litre French oak barrels (no new barrels) in which alcoholic and malolactic fermentations will take place to produce yeasts and indigenous bacteria. Aging is done on fine lees for 6 months. Without mashing. Three months before bottling, the wine from the different barrels is racked in a vat. Bottling is preceded by a slight fining and a light filtration.



TASTING NOTES

Nose with lemony notes, fresh mouth and beautiful tension on a fruity and elegant finish.

PAIRINGS

For the aperitif, accompanied by a platter of cold cuts and cheeses, on shellfish, fish, frog legs and ham with parsley.

SERVICE

12°C

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