VINCENT GIRARDIN

MEURSAULT-FRANCE

Bourgogne Blanc

CUVÉE SAINT-VINCENT



VINEYARD

The vines are located in the regional appellation area of the Côte de Beaune (on the municipalities of Meursault, Puligny-Montrachet and Chassagne-Montrachet) in the limit of appellation village and on the Hautes-Côtes de Beaune in the area near Saint-Romain.

Clay and limestone.

Chardonnay. Guyot pruning with different yearly works in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches). The vines are 45 years old.

VINIFICATION

Manual harvest, 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

Aromatic wine with fruity, floral notes and a lot of mouthfeel. Freshness and minerality are present

PAIRINGS

For the aperitif, cheeses and charcuterie on shellfish, fish, raw vegetables and white meats

SERVICE

Serve at 12 °C

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