VINCENT GIRARDIN

MEURSAULT-FRANCE

Bourgogne Blanc

EMOTION

VINEYARD

The grapes come from the villages of Puligny-Montrachet, Chassagne-Montrachet, and Meursault.

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 40 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 (10% new barrels) in which alcoholic and malolactic fermentations will take place to produce yeasts and indigenous bacteria. Aging is done on fine lees for 10 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

An expressive nose with very ripe fruit. The oak is subtle, with aromas dominated by ripe yellow fruit, an exotic touch, and a buttery note. The wine’s power and finesse are well balanced by a pronounced acidity that brings plenty of freshness.

PAIRINGS

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

SERVICE

12°C

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