VINCENT GIRARDIN

MEURSAULT-FRANCE

Bourgogne Pinot Noir

CUVÉE SAINT VINCENT



VINEYARD

The vines are located in the regional appellation area of the Côte de Beaune and Hautes Côtes de Beaune. Clay and limestone. Pinot Noir– Guyot pruning with different yearly works in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches). The vines are 50 years old.

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 temperature control. Following the pneumatic pressing, the wines are put into pieces of 228 litres (no new barrels) where the aging takes place. This lasts 6 months, during which the malolactic fermentation took place. Three months before bottling, the wine from the different barrels is assembled in vats. No gluing and a slight lenticular filtration precedes bottling.

TASTING NOTES

Rich wine with red fruit notes. Elegant nose with red fruit aromas (black-currant, raspberry, strawberry). On the palate, supple entry and silky tannins. Beautiful purity of fruit and a very pleasant wine.

PAIRINGS

Red meats, various cheeses, poultry, alone or with a charcuterie board.

SERVICE

14°C

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