VINCENT GIRARDIN

MEURSAULT-FRANCE

Chassagne-Montrachet 1er Cru

BLANCHOT-DESSUS

VINEYARD

The vineyards are located in the town of Chassagne-Montrachet, located at the foot of Montrachet.

Brown formed on the oolithic limestones of the pearly slab of the Callovian.

Chardonnay. The pruning is done in Guyot (Poussard) with various green work (disbudding, trellising, topping). The average age of the vines is 60 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 228-liter French oak barrels (15% new barrels) in which alcoholic and malolactic fermentations will take place in yeasts and indigenous bacteria. The aging is done on fine lees for 18 months. Without mashing. A month before bottling, the wine from the different barrels is racked in vats. Bottling according to the rhythms of the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration

TASTING NOTES

Structured and elegant wine, with notes of citrus, white flowers, dried fruits and mineral. A balanced and enveloping mouth that gives it a beautiful longevity.

PAIRINGS

Lobster, sea bass, turbot, langoustines, veal, morels.

SERVICE

12°C

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