VINCENT GIRARDIN

MEURSAULT-FRANCE

Chassagne-Montrachet 1er Cru

LE CAILLERET



VINEYARD

The vines are located in the commune of Chassagne-Montrachet at the southern edge of the village, above the “Les Champs Gains” plot. Eastern exposure gives the grapes good acidity.

Clay-limestone soils, particularly Bathonian limestone, very stony. Large marble quarries form a rocky front.

Chardonnay. The pruning is done in Guyot (Poussard) with various green work (disbudding, trellising, topping). The average age of the vines is 70 years.

VINIFICATION

: Manual harvesting, sorting on the vine. In the winery, after gentle crushing, the grapes are pressed using our pneumatic presses. Following gentle settling, the grape must is placed in 228-liter French oak barrels (15% new barrels) in which alcoholic and malolactic fermentation takes place using indigenous yeasts and bacteria. The wine is aged on fine lees for 18 months without bâtonnage. One month before bottling, the wine from the various barrels is racked into vats. Bottling, which follows the lunar and biodynamic calendar, is preceded by light fining and filtration.

TASTING NOTES

Very mineral aromas (silica), hints of lemon. This lively wine has incredible length and its complexity evokes the great white wines of Burgundy with a unique personality, which is the mark of its potential.

PAIRINGS

Grilled fish, salmon, trout, seafood.

SERVICE

12°C

5 Impasse des Lamponnes - BP 26 21190 Meursault

+33 3 80 20 81 00

vincent.girardin@vincentgirardin.com