VINCENT GIRARDIN

MEURSAULT-FRANCE

Chassagne-Montrachet 1er Cru

MORGEOT BLANC

VINEYARD

The vineyards are located south of the Côte de Beaune, a few kilometers from the city. One of the villages that, with Meursault and Puligny-Montrachet, constitute the prestigious "Côte des Blancs".

Chalky on the top and deeper, clayey soils on the lower part of the plots.

Chardonnay. The pruning is done in Guyot with various green jobs (disbudding, trellising, topping). The average age of the vines is 40 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

Powerful nose, nice length with a mineral finish, toasted with citrus notes. The mouth is dense, mineral and of a beautiful complexity with a persistent finish.

PAIRINGS

Cream sole, pike quenelles, fish, white meats and various cheeses.

SERVICE

12°C

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