VINCENT GIRARDIN

MEURSAULT-FRANCE

Chassagne-Montrachet 1er Cru

MORGEOT ROUGE



VINEYARD

The vines are located in the Chassagne-Montrachet 1er Cru "Morgeot" appellation area on the vineyard of "Feirandes".
Clay-limestone.
Pinot Noir. The pruning is done in Guyot and various work in green. (disbudding, trellising, pruning and green harvesting). The average age of the vines is 55 years.

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 barrels (about 15% new wood) where the aging takes place. This lasts 14 months, during which the malolactic fermentation took place. One month before bottling, the wine from the different barrels is assembled in a vat. No gluing and a slight lenticular filtration precedes bottling. Bottling is done according to the lunar and biodynamic calendar, preceded by a light fining and a slight filtration.

TASTING NOTES

Rich wine with generally notes of red fruits. The mouth is often very full with fatty tannins.

PAIRINGS

Red meats, beef bourguignon, poultry and various cheeses.

SERVICE

12°C

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