VINCENT GIRARDIN

MEURSAULT-FRANCE

Chassagne- Montrachet

VIEILLES VIGNES BLANC



VINEYARD

The village of Chassagne-Montrachet is one of the most prestigious villages of the Côte de Beaune. This wine comes from the following climates: "les Battaudes", "la Bergerie", "les Chambres", "les Lombards", "les Morichots", "le Poirier du Clos".
Clay-limestone soil.
Chardonnay. The pruning is done in Guyot (Poussard) with various green work (disbudding, trellising, topping). The average age of the vines is 50 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. Aging is done on fine lees for 15 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

On the nose this cuvée leaves intense yellow fruit notes (peach, apricot). The mouth, in correlation with the prestige of the terroir is distinguished by a precise balance between enveloping richness and mineral freshness.

PAIRINGS

Sol meunière, white meat, grilled fish or in sauce.

SERVICE

12°C

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