VINCENT GIRARDIN

MEURSAULT-FRANCE

Chassagne-Montrachet

VIEILLES VIGNES ROUGE

VINEYARD

The village of Chassagne-Montrachet is one of the most prestigious villages of the Côte de Beaune. The wines comes from the following climates :"les Battaudes", "la Bergerie", " les Chambres", "les Lombards", "les Morichots", "le Poirier du Clos" are located south of the Côte de Beaune.

Clay and limestone.

Pinot Noir. Pruning is carried out using the Guyot method with various green work (shoot thinning, trellising, topping). The average age of the vines is 60 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 30% new wood) where the aging takes place. This lasts 15 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 is preceded by a slight fining and a slight filtration.

TASTING NOTES

A clear, intense and deep robe, a scent of fresh red fruit, the boise is delicate and melted. The palate is silky. The tannins are present but fine in a powerful body. The finish is firm.

Agreements Grilled meat or in a sauce, delicatessen, meat terrine and various cheeses.

PAIRINGS

Grilled meat or in a sauce, delicatessen, meat terrine and various cheeses.

SERVICE

14° C

Sale point : A charming and rich wine that will pair very well with a large choice of food and also a large profile of taste.

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