VINCENT GIRARDIN

MEURSAULT-FRANCE

Corton-Charlemagne

GRAND CRU



VINEYARD

The vines come from the hill of Corton located on the northern part of the Côte de Beaune, bordering the Côte de Nuits. Three different plots make up the wine, Aloxe Corton Southern exposure, Ladoix Serigny Eastern exposure then Pernand Vergelesses Western exposure.

Comes from the lands of the Jurassic (145 million years ago), with marly soils (yellowish, ocher and brown in color), rich in clay.

Chardonnay. Guyot pruning with different seasonal processes in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches).The vines are 50 years old.

VINIFICATION

Manual harvesting, sorting on vines then pressing in the vat room.

After a slight settling, the grape must is put into 228-liter French oak barrels (15% to 20% new barrels) in which alcoholic and malolactic fermentations will take place in yeasts and indigenous bacteria. The breeding will be long on fine lees for 18 months. Without mashing. One month before bottling, the wine from the different barrels is placed in a stainless steel vat for assembly. Racking before gluing and slight filtration before bottling. The bottling is done according to the lunar calendar.

TASTING NOTES

Very complex wine that expresses itself over time with very mineral notes.

PAIRINGS

Lobster, sea food, white meat, fishes and cheese.

SERVICE

14°C

Sale point : one of the most iconic wine of our region regarding the expression of mineral character combined with power. A wine to pair with food in order to discover it’s complexity and life. Important point, it’s a grand cru with a reasonable price.

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