VINCENT GIRARDIN

MEURSAULT-FRANCE

Corton-Charlemagne Quintessence

GRAND CRU



VINEYARD

The vines are located in the municipality of Aloxe Corton.

Comes from the lands of the Jurassic (145 million years), with marly soils (yellowish, ocher and brown in color), rich in clay. Limestone banks alternate with marls under a thin layer of rendzines. The slopes are moderately steep (10 to 15%) and this vineyard is located between 280 meters and 330 meters above sea level.

Chardonnay. The pruning is done in Guyot with various green work (disbudding, trellising, topping). The average age of the vines is 60 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% to 20% 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

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

PAIRINGS

fish, shellfish, foie gras, calves with morels, white meats and various cheeses...

SERVICE

14°C

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