VINCENT GIRARDIN

MEURSAULT-FRANCE

Mâcon-Fuissé

VIEILLES VIGNES



VINEYARD

The vines are located on the regional appellation area of Mâconnais in the commune of Fuissé.
Clay and limestone.
Chardonnay. The pruning is done in Guyot with various green works (disbudding, trellising, topping). The average age of the vines is 40 years.

VINIFICATION

Manual harvest, 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% of new barrels) in which alcoholic and malolactic fermentations will take place in yeasts and indigenous bacteria. The aging is done on fine lees for 10 months. Without mashing. A month before bottling, the wine from the different barrels is racked in vats. Bottling is preceded by a slight fining and a light filtration.

TASTING NOTES

Nose with notes of lemon, white and yellow fruits with stones. Mouth rich and supported by a beautiful acidity on a final with lemon notes.

PAIRINGS

Crustaceans, seafood pasta, veal blanquette and various cheeses.

SERVICE

12 °C
Sale points: A beautiful Chardonnay at that price and a real consensual wine that everybody can enjoy. Concentration and purity.

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