VINCENT GIRARDIN

MEURSAULT-FRANCE

Maranges 1er Cru

LA FUSSIÈRE

VINEYARD

The vines are located in the village of Dezize-Les-Maranges. To the northwest of it.
Clay-limestone soil.
Pinot Noir. The pruning is done in Guyot (Poussard)with various green work (disbudding, trellising, topping). The average age of the vines is 45 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 14 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, preceded by a light fining and a slight filtration.



TASTING NOTES

A rich wine, bursting with fruit. A concentrate of black fruits, fine and supple tannins.

PAIRINGS

Red meats, white meats in spicy sauce, game, and mature cheeses.

SERVICE

14°C

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