VINCENT GIRARDIN

MEURSAULT-FRANCE

Meursault 1er Cru

BLAGNY



VINEYARD

The vines are located on the climate of "Blagny", on the heights at the border between Puligny Montrachet and Meursault in a place called La Pièce sous le Bois.
Marl and limestone soil.
Chardonnay. The pruning is done in Guyot (Poussard) with various green work (disbudding, trellising, topping). The average age of the vines is 40 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% 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

Its mineral, flint character is unique to Meursault. A fruity, powerful nose is supported by spicy and mineral notes.

PAIRINGS

Fish, shellfish, prawns, blanquette, poultry in sauce.

SERVICE

12°C

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