VINCENT GIRARDIN
MEURSAULT-FRANCE

Meursault

LES CASSE-TÊTES



VINEYARD

The vines are located in the town of Meursault. The plot 'Les Casse Têtes' is located right next to the climate 'Les Tessons'. Clay-limestone composed of blond soils mixed with small pebbles in its upper part and deeper soils in its lower part, very slightly inclined towards the east.
Chardonnay. 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. 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. Aging is done on fine lees for 16 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

A clear, straw-yellow color. A nose with intense aromas of white peach, fresh pineapple, citrus and some mineral notes. A mouth where one finds a very fresh and fleshy minerality.

PAIRINGS

Beef carpaccio, seafood pie with lobster chives, lobster.

SERVICE

12°C

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