VINCENT GIRARDIN
MEURSAULT-FRANCE

Meursault

LES CLOUS

VINEYARD

Wine from the climate "les Clous" located to the west of the village of Meursault.
Many identical marls to the Grand Cru Corton-Charlemagne (only topography and altitude change).
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

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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 15 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 brilliant and golden color. A fine nose marked by citrus notes. A palate with mineral character, a very good acidity that announces a great aging potential.

PAIRINGS

Various grilled, poached or in sauce fish, foie gras, cheeses.

SERVICE

12 °C

5 Impasse des Lamponnes - BP 26 21190 Meursault
+33 3 80 20 81 00
vincent.girardin@vincentgirardin.com