VINCENT GIRARDIN

MEURSAULT-FRANCE

# Meursault 1er Cru

## LES GENEVRIÈRES




### VINEYARD

The vineyards are located in the commune of Meursault. "Les Genevrières" is located to the south of the village.

The subsoil is clay-limestone,homogeneous Bathonian, also characterized by white marls Chardonnay. Guyot (Poussard) pruning with different yearly works in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches). The vines are 60 years old.

### 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% 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

Concentrated and elegant, it reveals hints of almonds, fresh bread, fine spices and roasted dried fruit. Revealing vanilla aromas mingled with citrus notes, this is one of Meursault's finest wines.

### PAIRINGS

Cream chicken, raie with black butter, white truffle risotto , large shellfish.

### SERVICE

12°C

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