VINCENT GIRARDIN

MEURSAULT-FRANCE

Meursault

LES TESSONS



VINEYARD

The vines are located in the commune of Meursault on the climate "Les Tessons".
Clay and limestone.
Chardonnay. The pruning is done in Guyot (Poussard) with various green work (disbudding, trellising, topping). The average age of the vines is 35 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

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

PAIRINGS

Fish, Beef Carpaccio, Bresse chicken

SERVICE

12°C

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