VINCENT GIRARDIN

MEURSAULT-FRANCE

Monthélie 1er Cru

SUR LA VELLE



VINEYARD

The vines are located on the area "Sur la Velle", one of the most prestigious commune's sectors. Located just below Volnay 1er Cru Clos des Chênes.
Clay-limestone.
Pinot Noir – Guyot pruning with different yearly works in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches). The vines are 45 years old.

VINIFICATION

Manual harvesting, sorting on vines then on the sorting table in the winery.
The grapes after destemming are put in vats. Depending on the vintages and the wishes of our winemaker, a more or less important part of the whole harvest is integrated into the vat. After a cold maceration of a few days, the active phase of fermentation takes place with temperature control. Following the pneumatic pressing, the wines are put into barrels (about 30% new wood) where the aging takes place. This lasts 14 months, during which the malolactic fermentation took place. One month before bottling, the wine from the different barrels is assembled in a vat. No gluing and a slight lenticular filtration precedes bottling. Bottling is done according to the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration.

TASTING NOTES

Monthelie has a dark red color, with a powerful bouquet of red fruits. It's a well-built wine, thanks to tannins that provide both power and softness.

PAIRINGS

Grilled meat, poularde with chesnuts, duck breast, various cheeses.

SERVICE

14°C

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