VINCENT GIRARDIN
MEURSAULT-FRANCE

Monthélie

VIEILLES VIGNES

VINEYARD

The vines are located in the village of Monthélie, south of the Côte de Beaune. Above the Village of Meursault, between Volnay and Auxey-Duresses.
Calcareous marls, clay-limestone, and gravelly.
Pinot Noir. The pruning is done in Guyot with various green jobs (disbudding, trellising, topping). The average age of the vines is 45 years.

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 controlled temperatures. Following the pneumatic pressing, the wines are put into barrels (about 30% new wood) where the aging takes place. This lasts 12 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, preceded by a light fining and a slight filtration.



TASTING NOTES

The wine has a beautiful ruby color. Its aromas express small red and black fruits (cherry, blackcurrant), sometimes floral notes (violet, peony), oriented with age on the undergrowth, the fern and spices. Firm and velvety, its flesh rests on fine tannins.

PAIRINGS

Roasted poultry, veal sweetbreads, meat pies, cheeses.

SERVICE

14°C

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