VINCENT GIRARDIN

MEURSAULT-FRANCE

Montrachet

GRAND CRU



VINEYARD

The vines are located in the commune of Puligny-Montrachet. East exposure, an axis towards the Levant and the south. An orientation of the most solar.

Comes from the lands of the Jurassic (175 million years ago), on thin soils, alternating marls, marly limestones and stones.

Chardonnay. The pruning is done in Guyot (Poussard) with various green work (disbudding, trellising, topping). The average age of the vines is 50 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 (25% 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

The bouquet of white wine suggests citrus, fresh butter, fern, dried fruit, spices. Creamy and firm, dry and caressing, enveloped and deep, it possesses all the graces under an inflexible character.

PAIRINGS

Shellfish, fish, Bresse chicken with cream, sweetbreads with morels, truffled foie gras and various cheeses.

SERVICE

13°C

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