VINCENT GIRARDIN
MEURSAULT-FRANCE

# Pernand-Vergelesses

## VIEILLES VIGNES




### VINEYARD

The wine from the climates 'les Belles Filles' and 'le Devant des Cloux' is located in the village appellation area of the commune of Pernand-Vergelesses.
Clay-limestone soils mixed with "chaillots" (siliceous residues of flint limestones).
Chardonnay. The pruning is done in Guyot 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 500-litre French oak barrels (10% 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

The aromas of white flowers announce, over time, amber and honey. On the palate, a mineral wine.

### PAIRINGS

Seafood, sushi, freshwater fish in white sauce, poultry blanquette, various cheeses.

### SERVICE

12°C

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