VINCENT GIRARDIN
MEURSAULT-FRANCE

Pommard 1er Cru

LES EPENOTS



VINEYARD

The vines are located in the village of Pommard, north of the village on the Beaune face of the appellation.
Clay-Limestone.
Pinot Noir. The pruning is done in Guyot with various green work (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 15 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

Very colorful and develops a powerful bouquet combining red and black fruits. The palate is opulent and complex.

PAIRINGS

Dish in sauce, red meat, game and various cheeses.

SERVICE

14°C

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