VINCENT GIRARDIN
MEURSAULT-FRANCE

Rully 1er Cru

GRESIGNY



VINEYARD

The vines are located in the town of Rully in Côte Chalonnaise.
Very limestone, quite poor, with a thin layer of clay.
Chardonnay. 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. 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 nose shows aromas of fresh fruits (apple, pear), citrus and white flowers. The aging in barrels gives discreet vanilla notes. Very frank, full, rich in mouth.

PAIRINGS

Accompany very fine charcuterie and marinated or cooked with butter fish.

SERVICE

12°C

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