VINCENT GIRARDIN
MEURSAULT-FRANCE

Santenay 1er Cru

LE BEAUREGARD



VINEYARD

The vines are located in the commune of Santenay, north of the village.

The subsoil is clay-limestone, and the topsoil consists mainly of shallow Bathonian limestone mixed with gravel.

Pinot Noir. The pruning is done in Guyot (Poussard) with various green works (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 temperature control. Following the pneumatic pressing, the wines are divided into pieces of 228 litres (about 30% new wood) where the aging takes place. This lasts 14 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 is preceded by a slight fining and a slight filtration.

TASTING NOTES

A well-structured, rich wine, typically featuring notes of red fruit. The palate is often very full-bodied with velvety tannins.

PAIRINGS

Roast veal, game, cheeses (Morbier, Pont-l'Évêque, Chaource).

SERVICE

14°C

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