VINCENT GIRARDIN

MEURSAULT-FRANCE

Santenay

VIEILLES VIGNES BLANC



VINEYARD

The wine from the climates: «les Prarons Dessus», «les Champs Claudes», «la Cassière» are located in the town of Santenay in the south of the Côte de Beaune.

On the hilltops, the limestone is greyish. On the descending slope, the limestone is oolithic. The vines are exposed to the south of the Côte de Beaune, we can easily compare them with the terroirs of Gevrey Chambertin in the Côte de Nuits because we have the same type of soil.

Chardonnay. The pruning is done in Guyot with different works during the green season. (Disbudding, trellising, topping). The average age of the vines is 45 years.

VINIFICATION

Manual harvest, 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 13 months. Without mashing. A month before bottling, the wine from the different barrels is racked in tanks. Bottling according to the rhythms of the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration.

TASTING NOTES

On the nose, a lot of richness with notes of stone fruits. A rich and full attack on the palate followed by great freshness with a mineral finish. A surprising wine with a double character. Wealth and elegance.

PAIRINGS

Langoustines, Scallops, raw vegetables, white meat and cheeses

SERVICE

12°C

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