VINCENT GIRARDIN

MEURSAULT-FRANCE

# Savigny-les-Beaune

## VIEILLES VIGNES BLANC




### VINEYARD

The vines are located in the regional appellation area of the commune of Savigny-Les-Beaune with a wine from the climates 'les Gollardes' and 'les Vermots Dessus'.
The subsoil consists of very hard calcareous gravel (poor soils) giving minerality to the wine.
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

Aromatically rich wine with floral and fruity notes and lots of freshness on the palate.

### PAIRINGS

Sushi, fish in sauce and various cheeses.

### SERVICE

12°C

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