VINCENT GIRARDIN

MEURSAULT-FRANCE

Savigny-les-Beaune 1er Cru

LES MARCONNETS



VINEYARD

The vines are located in the town of Savigny-Les-Beaune, southwest of the village on the climate "Les Marconnets".

Clay-limestone subsoil and the soil made up of red clay or rendzines.

Pinot Noir. The pruning is done in Guyot (Poussard) with various green work (disbudding, trellising, topping). The average age of the vines is 50 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 put into barrels (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

The attack is on ripe, blueberry-like fruits, then the spicy tannins confer chewiness and a velvety structure. The finish is generous with aromas of spices.

PAIRINGS

Game, grilled meats and various cheeses.

SERVICE

14°C

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