VINCENT GIRARDIN

MEURSAULT-FRANCE

Savigny-Les-Beaune

VIEILLES VIGNES ROUGE



VINEYARD

The vines are located in the commune of Savigny-Les-Beaune, to the southwest of the village with a wine from the following climates: 'Les Picotins' and 'Les Pimentiers'.
Clay-limestone soil and the soil mainly composed of ferrous red clay.
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 12 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 brilliant and intense dress, with pronounced aromas of fresh strawberries and morello cherries. A firm tannic structure, it is a medium-bodied wine with a lot of generosity, the finish is of a beautiful length.

PAIRINGS

Red meats, grilled or in sauces and various cheeses.

SERVICE

14°C

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