VINCENT GIRARDIN

MEURSAULT-FRANCE

Saint-Aubin 1er Cru

LA CHATENIÈRE



VINEYARD

The vines are located in the town of Saint-Aubin on a hillside above the hamlet of Gamay.
Shallow limestone, stony and facing south.
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-liter French oak barrels (15% new barrels) in which alcoholic and malolactic fermentations will take place to yeast 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

Rich and powerful wine, coming from a beautiful solar terroir, with a woody nose where the fruits and flowers follow one another to the rhythm of the vintages. Its mouth is mineral and long, with a saline finish.

PAIRINGS

Crustaceans, fish, white meats, cheeses.

SERVICE

12°C

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