VINCENT GIRARDIN
MEURSAULT-FRANCE

Saint Aubin 1er Cru

LES MURGERS LES DENTS DE CHIEN

VINEYARD

The vineyard are located behind the Puligny-Montrachet 1er Cru "Les Champs Gains" and at the top of the "Chevalier Montrachet" and "Montrachet Grand Cru" vineyard, in the south of the Côte de Beaune.
The vineyard rests on a very calcareous soil. The rock is flush with the ground and forms fangs looks like dog teeth.
Chardonnay. Guyot pruning with different yearly works in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches). The vines are 45 years old.

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-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 16 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

Nose of great freshness on citrus with notes of flint. The palate is very airy with a lot of finesse, the length on the palate is impressive thanks to the mineral identity of the wine.

PAIRINGS

Seafood, grilled fish, shellfish, pike perch fillet, white meats and cheeses.

SERVICE

12°C
Sales point : Very good level price / quality. A prestigious location for this parcel, just above the Grands Crus of Puligny Montrachet and Chassagne-Montrachet.

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