VINCENT GIRARDIN

MEURSAULT-FRANCE

# Saint-Aubin 1er Cru

## EN REMILLY




### VINEYARD

The vines are located in the commune of Saint-Aubin just next to the climate «Murgers des Dents de Chien».

Located just behind the Montrachet, halfway up the hill, facing south on a shallow and stony ground.

Chardonnay. The pruning is done in Guyot with various green jobs (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

Great aromatic purity. The mouth is typical of a Chardonnay, fresh, with buttery and mineral notes.

### PAIRINGS

Crustaceans, fish, white meats.

### SERVICE

12°C

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