VINCENT GIRARDIN

MEURSAULT-FRANCE

Saint Romain

VIEILLES VIGNES ROUGE



VINEYARD

Considered as an appellation embodying the excellence of the Burgundian wine tradition. The vineyards are located in the village of Saint-Romain in the climates of "Jarrons" and "Sous Roche".

Clay and limestone.

Pinot Noir. The pruning is done in Guyot (Poussard) with various green jobs (disbudding, trellising, topping). The average age of the vines is 55 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

A nose of linden, lemongrass, boxwood are clearly visible, under very mineral notes. A mouth revealing a rather lively Chardonnay. The age brings it a sweetness that touch the palate, with the reminder of the fruit.

PAIRINGS

Eggs in Meurette, pâté in Croûte, veal blanquette, veal navarin, cheeses.

SERVICE

14°C

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