VINCENT GIRARDIN
MEURSAULT-FRANCE

Volnay 1er Cru

CLOS DES CHÊNES



VINEYARD

The grapes come from the vineyards of the village of Volnay in the Côte de Beaune, and more particularly from the «Clos des Chênes» .

Brown and calcareous soils. The dark colour of the soil allows for rapid warming. The steep slope reinforces the beneficial effects of the sun brought by the south-east exposure.

Pinot Noir. The pruning is done in Guyot with various works in green (de-budding, trellising, decaying). The average age of 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 divided into pieces of 228 litres (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

Volnay combines tradition and nobility, delicacy, elegance and femininity. A delicate fragrance of violet and berries. One of the most beautiful representatives of the Côte de Beaune.

PAIRINGS

Eggs meurette, pâté en croûte, white meats and various cheeses.

SERVICE

14°C

5 Impasse des Lamponnes - BP 26 21190 Meursault
+33 3 80 20 81 00
vincent.girardin@vincentgirardin.com