VINCENT GIRARDIN

MEURSAULT-FRANCE

Volnay 1er Cru

LES CHAMPANS



VINEYARD

The vines are located in the village of Volnay, East exposure, South/East.

Very limestone terrain with, at the bottom of the hillsides, ferruginous inclusions giving a reddish color to the ground.

Pinot Noir. The pruning is carried out in Guyot (Poussard) with various work in green (disbudding, trellising, topping). The average age of the vines is 60 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, preceded by a light fining and a slight filtration.

TASTING NOTES

Light ruby color, glossy with cherry highlights. A fresh wine, vibrant on fresh red fruits, (cherries) and with a rather dense tannic structure but without rigidity. The mouth is full, structured, of great elegance.

PAIRINGS

Game birds, meat tajine, lamb, veal, Osso bucco, or poultry and strong-flavored cheeses such as epoisses.

SERVICE

14°C

5 Impasse des Lamponnes - BP 26 21190 Meursault

+33 3 80 20 81 00

vincent.girardin@vincentgirardin.com