VINCENT GIRARDIN

MEURSAULT-FRANCE

Volnay 1er Cru

LES SANTENOTS



VINEYARD

The vines are located in the village of Meursault, from the "Plures" and "Blancs" climates under the appellation area of Volnay.
Marno-limestone.
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 85 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 15 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

It reveals spicy notes on the nose. Pretty red fruit on the palate, such as cherry, enhanced by notes of sweet spices like cinnamon. This charming wine has a beautiful, melted structure, with a lot of volume. The palate is opulent and complex.

PAIRINGS

Finely prepared red meats, game birds and dishes with a red wine sauce, even slightly spicy. It is suitable for cheeses like Brie, Chaource, Reblochon.

SERVICE

14°C

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