VINCENT GIRARDIN
MEURSAULT-FRANCE

Volnay

VIEILLES VIGNES



VINEYARD

The vines from the climates «les Blanches», «Les Grands Champs», «les Pluchots», «les Pasquiers» and «les Lurets» are located to the southeast of the village.
The soil is made of Bathonian limestone, on brown silt.
Pinot Noir. The pruning is done in Guyot with various green jobs (disbudding, trellising, topping). The average age of the vines is 65 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, preceded by a light fining and a slight filtration.

TASTING NOTES

Wine with aromas of violet, gooseberry, cherry and spices. Fresh on the palate, with a note of warmth at the end.

PAIRINGS

Lamb, game, red meats, various cheeses.

SERVICE

14°C

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