

VINCENT GIRARDIN

Beaune 1er cru "Clos des Aigrots"



AGE OF THE VINE

40 years old

GEOLOGY

The vines are located in the north-west of the commune of Beaune. Just next to the plot "Clos Des Mouches".

Type Soil : This plot extends halfway up the hillside, on clay-limestone soils on hard limestone and scree.

The pruning is done in Guyot with different works during the green season. (Disbudding, trellising, topping).

VINIFICATION

Manual harvest, sorting on vine then on a sorting table (depending on certain years, use of an optical sorter) and then at the winery.

AGEING

The grapes after a light crushing and destemming are put whole in stainless steel tanks. A small part of the whole harvest can be incorporated depending on the state of the raw material. After a cold maceration of a few days, the active phase of fermentation takes place with temperature control. During this period, the wine is pumped over and/or punched down. After pneumatic pressing the wines are put into barrels (about 30% new wood) where the maturing process takes place. 15 months for this wine, during which time the malolactic fermentation took place. One month before bottling, the wine from the different barrels is assembled in vats. There is no gluing, just a light lenticular filtration before bottling. Some modifications on the overall technique can be made depending on the vintage. The bottling is done according to the lunar calendar.

TASTING NOTE

The bouquet is powerful with notes of spices and crunchy black fruits. Beautiful start in mouth. A round, fleshy wine with great elegance and good length.

FOOD PAIRING

It's a wine which will lend itself well to the agreements of powers, made cheeses, game or red meat.

Serving temperature : 14°C.