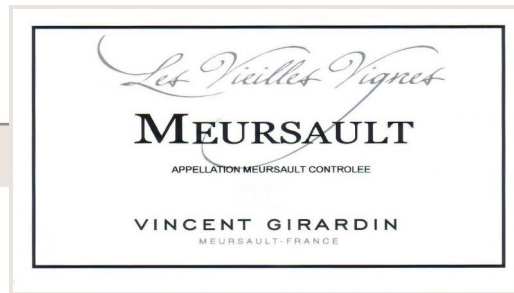


VINCENT GIRARDIN

Meursault "Les Vieilles Vignes"



AGE OF THE VINE

50 years old

GEOLOGY

The vines are located in the commune of Meursault. A blend of plots from the terroirs of Sous la Velle, Corbin, Dressolles, Clos du Cromin and Vireuils.

Soil : Two types of soil are different, on the one hand an old Callovian limestone rock and on the other hand an Argovian marly rock.

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

VINIFICATION

Manual harvest, sorting on vine then in the vat and finally pressing (pneumatic press) to obtain a slow extraction.

AGEING

Barreling after a slight settling. The grapes are put in French oak barrels of 500 liters (10 % of new barrels) in which the alcoholic and malolactic fermentations in yeasts and native bacteria will take place. Breeding will be long on fine lees for 15 months. Without stirring. One month before bottling, the wine from different barrels is placed in a stainless steel tank for blending. Filling before gluing and light filtration before bottling. Bottling is done according to the lunar calendar.

TASTING NOTE

delicious combination of roasted almond and hazelnut with vegetal and floral (hawthorn, elderberry, fern, linden, verbena) and mineral (flint) notes. Butter, honey, citrus fruits also solicit the nose. On the palate, a rich wine with a hazelnut flavor, fond and joyful. Beautiful balance between unctuousness and freshness. Long and structured.

FOOD PAIRING

Blue cheeses and foie gras, veal or poultry in white sauce, grilled shellfish in sauce.

Serving temperature : 12 °C