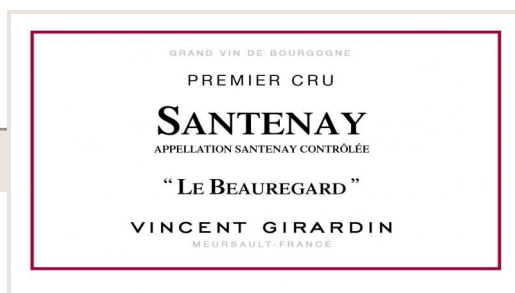


VINCENT GIRARDIN

Santenay 1er cru "Le Beauregard" Rouge



AGE OF THE VINE

45 years old

GEOLOGY

The grapes come from the "Le Beauregard" Premier Cru parcel in the village of Santenay in the south of the Côte de Beaune. "Le Beauregard" vineyard is located just above "Les Gravières" one of the best premier cru in Santenay.

Soil : The subsoil is clay-limestone and the soil is mostly shallow Bathonian limestone with gravel.

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. 14 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

Well-structured, rich wine with generally notes of red fruits. The mouth is often very full with rich tannins.

FOOD PAIRING

Roast veal, venison, cheeses (morier, pont-l'évêque, chaource).

Serving temperature : 14°C.