

Vincent Girardin

France - Borgogna Côte d'Or - Meursault



VINCENT GIRARDIN

Ownership/Founders Compagnie des Vins d'Autrefois /

Vincent Girardin

Start of Activity 1982

Vitiviniculture Traditional

Hectares 21

Bottles produced 400.000

CHASSAGNE-MONTRACHET PREMIER CRU MORGEOT

100% Chardonnay

Production area: Burgundy, Côte de Beaune

Terrain: terreno pietroso, calcareo e un po' di argilla. Pendenza molto bassa

Harvest: manual

Vinification: clusters are lightly crushed and then moved in a low-pressure pneumatic press to achieve slow extraction. After slight racking of the must, the wine is put into 228-liter French oak barrels (25% new oak) for both alcoholic and malolactic fermentation with indigenous yeasts

Refinement: Aging on fine lees for 18 months. One month before bottling, the wine from the different barrels is put into a stainless steel tank to do blending. Finally, the wine is lightly filtered before bottling

Color: greenish yellow with golden highlights

Fragrance: aromas of mango and ripe yellow peaches, verbena, mixed flowers and acacia honey, mineral notes and background of butter and fresh nuts

Flavor: amply savory and soft, velvety and textured, with linear and dynamic freshness, lingering finish of ripe fruit

Alcoholic Grade: 13.5% vol

