

# 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 MORGEO

**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

