

# Vincent Girardin

France - Borgogna Côte de Beaune - 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



Vincent Girardin was born in 1961 in Santenay, he is part of a family of winemakers who began in the seventeenth century and represents the eleventh generation. It started out on its own in 1982 with only 2 hectares of vineyards, to which he added a few plots when his father withdrew from the business and could therefore devote himself fully to the vine. In 2012, Vincent decided to sell his business to the Compagnie de Vins d'Autrefois whose president Jean Pierre Nié entrusted Eric Germain, in the company since 2000, with the technical side and Marco Caschera with the commercial management. Girardin's philosophy is linked to the territory, so first work in the vineyard to allow micro-oxygenation, then manual harvesting to preserve the bunches intact and the use of modern technology only to extract the maximum from the grapes in order to obtain elegance in scents and strength in taste. All its wines stand out for their minerality, especially the Corton-Charlemagne, an extraordinary interpreter of the terroir of Burgundy. Great elegance in the Meursault and the Puligny where the smallest differences in soil are perfectly represented in the different bottles, and then the Côte de Beaune reds masterfully interpreted by Eric Germain that make Vincent Girardin a great all-round protagonist of Burgundy.