

# 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

## CHEVALIER-MONTRACHET GRAND CRU

**100% Chardonnay**

**Production area:** Montrachet

**Terrain:** terreno roccioso e calcareo marnoso, la pendenza è media, con esposizione a Est

**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 (30% new oak) for both alcoholic and malolactic fermentation with native yeasts

**Refinement:** Aging on fine lees for 20 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:** bright straw yellow

**Fragrance:** aromas of fresh peach, white flowers and herbs

**Flavor:** beautiful expression between elegance, finesse and strength. The most mineral wine from the grand crus of Chassagne-Montrachet and Puligny-Montrachet

**Alcoholic Grade:** 13% vol

