

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

