

# 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

## CORTON CHARLEMAGNE GRAND CRU

**100% Chardonnay**

**Production area:** Aloxe-Corton

**Terrain:** argilla e calcare, esposizione a sud e sud-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 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:** straw yellow

**Fragrance:** Aromas of flint, vegetable and lime and pineapple notes

**Flavor:** rich and mineral

**Alcoholic Grade:** 13% vol

