

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

MEURSAULT PREMIER CRU LES GENEVRIÈRES

100% Chardonnay

Production area: Burgundy, Côte de Beaune

Terrain: argillo-calcareo, pendenza piuttosto moderata

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 16 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: intense and bright golden yellow

Fragrance: mixed flowers and mirabelle plums, notes of butter, acacia honey and fresh walnuts

Flavor: Velvety smooth, juicy fruity freshness, ample flavor and lingering aromatic finish

Alcoholic Grade: 13% vol

