

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

PULIGNY-MONTRACHET PREMIER CRU LES COMBETTES

100% Chardonnay

Production area: Burgundy, Côte de Beaune

Terrain: argillo-calcareo, sottosuolo composto da diversi strati di calcare (ciottoli, terreni marnosi)

Harvest: manual

Vinification: grapes are hand-picked and selected at the time of harvest. The grapes are pressed entirely in a low-pressure pneumatic press. A cold decantation is then carried out for 12 hours. The must is put into 228-liter oak barrels (25% new oak) for both alcoholic and malolactic fermentation

Refinement: Long aging for 18 months. One month before bottling, the wine from the different barrels is put into a stainless steel tank to carry out blending. The wine is finally lightly filtered before being bottled

Color: Bright straw yellow with golden highlights

Fragrance: aromas of hawthorn flowers, ripe tropical fruits such as mango and pineapple, green apple, and hints of flint

Flavor: Powerful and extremely elegant, with crisp freshness and sinuous smoothness, lingering minerality

Alcoholic Grade: 13% vol

