

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 VIEILLES VIGNES

100% Chardonnay

Production area: Burgundy, Côte de Beaune

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

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 (15% new oak) for both alcoholic and malolactic fermentation with indigenous yeasts

Refinement: Aging on fine lees for 14 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, green highlights

Fragrance: aromas of fresh white flowers, notes of ripe peach and pineapple, white pulp fruit and intense mineral details of flint

Flavor: Intense and very mineral, soft but rich in flavor and with full and elegant freshness, lingering finish of herbs

Alcoholic Grade: 13% vol

