

# 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

