

# Vincent Girardin

France - Borgogna Côte d'Or - Meursault



## QUINTESSENCE DE CORTON CHARLEMAGNE GRAND CRU

100% Chardonnay

**Production area:** Aloxe-Corton

**Terrain:** calcare duro e marna, esposizione a sud-est

**Harvest:** manual

**Vinification:** grapes 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:** powerful and mineral

**Alcoholic Grade:** 13.5% vol

### VINCENT GIRARDIN

**Ownership/Founders** Compagnie des Vins d'Autrefois / Vincent Girardin

**Start of Activity** 1982

**Vitiviniculture** Traditional

**Hectares** 21

**Bottles produced** 400.000

