

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

