

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

SAVIGNY-LES-BEAUNE VIEILLES VIGNES

100% Pinot Noir

Production area: Burgundy, Côte de Beaune

Terrain: calcareo con pietre e ghiaia

Harvest: manual

Vinification: grapes are selected and then partially destemmed. Alcoholic fermentation begins with the natural yeasts on the grapes for a maceration period of about 3 weeks

Refinement: Then the wine is put into 228-liter French oak barrels (15 percent new barrels). Malolactic fermentation takes place in barrels and the wine is aged 14 months, then bottled without fining or filtration

Color: deep ruby red

Fragrance: aromas of cassis, strawberry and small red fruits

Flavor: rich fruit with a well-integrated structure. Round and very long

Alcoholic Grade: 13% vol

