

# 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

## VOLNAY PREMIER CRU LES SANTENOTS

**100% Pinot Noir**

**Production area:** Burgundy, Côte de Beaune

**Terrain:** argillo-calcareo

**Harvest:** manual

**Vinification:** grapes are sorted twice (at harvest and on the table), then partially destemmed. They are then transferred to thermoregulated stainless steel tanks. Alcoholic fermentation can begin with natural yeasts and lasts about 3 weeks.

Remounting and fulling are done very gently. Soft pressing

**Refinement:** the wine is transferred to barrels following a light rest in French oak barrels (20% new). Malolactic fermentation can begin spontaneously. Aging lasts 14 months on fine lees. Bottling without clarification and filtration

**Color:** deep ruby red

**Fragrance:** aromas of black cherry and plum, underbrush and rose petals

**Flavor:** Intense and concentrated, with soft tannins

**Alcoholic Grade:** 13% vol

