

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

