

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 VIEILLES VIGNES

100% Pinot Noir

Production area: Burgundy, Côte de Beaune

Terrain: argilla e calcare. Il sottosuolo è composto da diversi strati di calcare (ciottoli, terreni marnosi)

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 (15% new). Malolactic fermentation can begin spontaneously. Aging lasts 14 months on fine lees.

Bottling without clarification and filtration

Color: deep ruby red

Fragrance: Lively aromas of black cherry, violet and rose petals, with hints of flowers and spices

Flavor: silky, creamy, round

Alcoholic Grade: 13% vol

