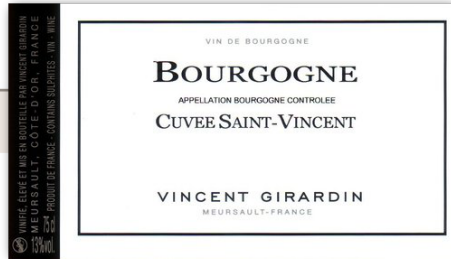


VINCENT GIRARDIN

Bourgogne rouge Pinot Noir "Cuvée Saint-Vincent"



AGE OF THE VINE

45 years old

GEOLOGY

The grapes come from the vineyards situated on the regional appellation area on the Côte de Beaune.

Soil: clay and limestone.

100% Pinot Noir. Guyot pruning with different seasonal processes in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches).

VINIFICATION

Harvest-picking by hand. The grapes are sorted twice (when picking the grapes and on the sorting table) then partially de-stemmed. (when needed, depending the quality of the berries a third sort is done with our optical machine), and put in stainless still thermo-regulated tanks.

The alcoholic fermentation can begin with natural yeasts from the grape berries during around 3 weeks. Pumping-over (the must) very soft in order to be very careful about the substance and order to get the purest and most representative wine we can have. Soft pressing

AGEING

The wine is put into the cask further to a soft settling of the juice in French oak of 500 liters (10% for new oak) during 10 months.

We do the blend then and the wine is bottled according to the lunar calendar ("fruit day").

TASTING NOTE

A pleasant wine. Fresh, fruity and ample.

FOOD PAIRING

Red meats, poultry, cheese or as an "aperitif".