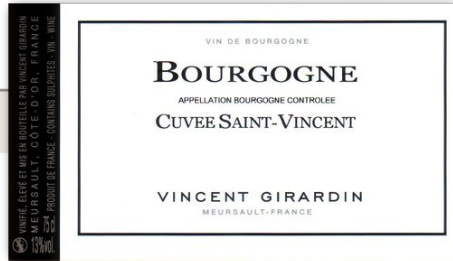


VINCENT GIRARDIN

Bourgogne blanc Chardonnay Cuvée Saint-Vincent



AGE OF THE VINE

50 years old

GEOLOGY

The grapes come from parcels located in the regional appellation area on the Côte de Beaune.

Soil : Clay and limestone.

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

VINIFICATION

the grapes are harvested by hand and sorted when picking the grapes. They are lightly pressed then in a pneumatic press at a low pressure to get a slow extraction.

AGEING

After a gentle racking of the must, the wine is put in French oak casks of 500 liters (10% of new oak) for both of alcoholic and malolactic fermentations with wild yeasts and aged during 11 months. During this time, we did the stirring of the lees in the barrels. A month before the bottling, the wine from the different barrels is put in a stainless steel tank to make the blend. The wine is finally fined and lightly filtered before bottling, according to the lunar calendar ("fruit" day).

TASTING NOTE

Fruity and floral aromas. A fresh and mineral wine.

FOOD PAIRING

seafood, shell-fish or simply for an "aperitif"