

# VINCENT GIRARDIN

## Bâtard-Montrachet Grand Cru



### AGE OF THE VINE

65 years old

### GEOLOGY

The vineyard is located between the villages of Puligny Montrachet and Chassagne Montrachet, in the South of the Côte de Beaune. East exposure.

Soil : Clay and limestone with of lot of gravels. The slope is low.

100% chardonnay - Guyot pruning with different yearly works 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 in a pneumatic press at a low pressure to get a slow extraction.

### AGEING

After a gentle extraction of the must, the wine is put in French oak casks of 228 liters (30% of new oak) for both of alcoholic and malolactic fermentation with wild yeasts during 20 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 it according to the lunar calendar ("root" day for wines for ageing).

### TASTING NOTE

the Bâtard Montrachet Grand Cru possesses an astonishing degree all the best qualities of white Burgundies: bright gold colour, rich and complex aromas recalling hazelnut and honey. Great depth and firmness but mellowness as well. Intense and persistent savour. This is a wine which needs time to reveal all its potential.

### FOOD PAIRING

Poultry, creamy white meat, fishes, seafood, shelves and cheese.