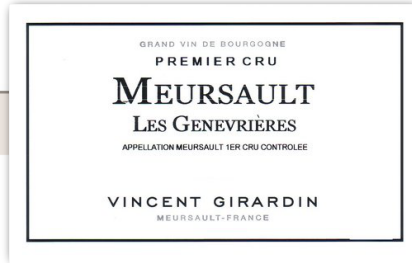


VINCENT GIRARDIN

Meursault 1er Cru "Les Genevrières"



AGE OF THE VINE

55 years old

GEOLOGY

The vines are located in the Meursault Village area, in the south of the Côte de Beaune. "Les Genevrières" plot is in the south of the Meursault Village, next to "Les Perrières" plot.

Soil : clay and limestone. The slope is quite 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 out when picking the grapes. They are lightly pressed in a pneumatic press at a low pressure to get a slow extraction. After a gentle extraction of the must, the wine is put in French oak casks of 228 liters (25% of new oak) for both of alcoholic and malolactic fermentation with wild yeasts during 16 months.

AGEING

Ageing on fine lies. 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

A very powerful and mineral wine.

FOOD PAIRING

Fish, shellfish or creamy white meat.