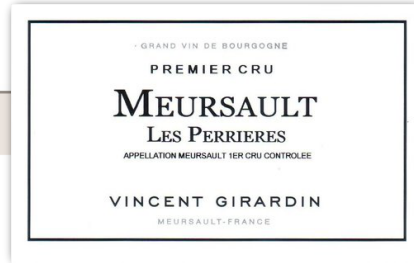


# VINCENT GIRARDIN

## Meursault 1er Cru "Les Perrières"



### AGE OF THE VINE

50 years old

### GEOLOGY

The vines are located in the Meursault Village area, in the south of the Côte de Beaune. "Les Perrières" plot is in the south of the Meursault Village, next to Puligny Montrachet 1er Cru Les Genevrières.

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 twice (once when picking the grapes and on the sorting table). 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

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

A complex wine mixing powerfull and mineral aromas.

### FOOD PAIRING

fish, shellfish or creamy white meat.