

VINCENT GIRARDIN

Le Montrachet Grand Cru



AGE OF THE VINE

65 years old

GEOLOGY

The most famous white Grand Cru of Burgundy. The vineyard is located for a part, on the village of Puligny Montrachet and an other part on the village of Chassagne Montrachet, in the south of the Côte de Beaune.

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

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 (30% of new oak) for both of alcoholic and malolactic fermentation with wild yeasts during 20 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

The 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.