

VINCENT GIRARDIN

Chevalier Montrachet Grand Cru



AGE OF THE VINE

40 years old

GEOLOGY

One of the most famous white Grand Cru of Burgundy. The vineyard is located at the North-West of the village of Puligny Montrachet just above Le Montrachet parcel.

Soil : Comes from the lands of the Jurassique (175 million years), on not very thick soils, alternating marls, limestones, marl and stones.

The pruning is done in Guyot with different works during the green season. (Disbudding, trellising, topping).

VINIFICATION

Manual harvest, sorting on vine then in the vat and finally pressing (pneumatic press) to obtain a slow extraction.

AGEING

Barreling after a slight settling. The grapes are put in French oak barrels of 228 liters (15% to 20% new barrels) in which the alcoholic and malolactic fermentations in yeasts and native bacteria will take place. Breeding will be long on fine lees for 18 months. Without stirring. One month before bottling, the wine from different barrels is placed in a stainless steel tank for blending. Then follows a light bonding and light filtration before bottling. Bottling is done according to the lunar calendar.

TASTING NOTE

This wine suggests butter and hot croissant, fern, dried fruits, spices and honey. The body and bouquet are no longer distinguishable, the structure and harmony merge into a perfect unity. Smooth and firm, dry and caressing, wrapped and deep, it possesses all the graces under an inflexible character

FOOD PAIRING

Bresse Chicken with cream, sweetbreads with morels, truffled foie gras, Comté or old Cantal. Great fish and Crustacean (Monkfish, Crayfish, Char, Langoustine), but also with a pan-fried veal.

Serving temperature : 12 °C