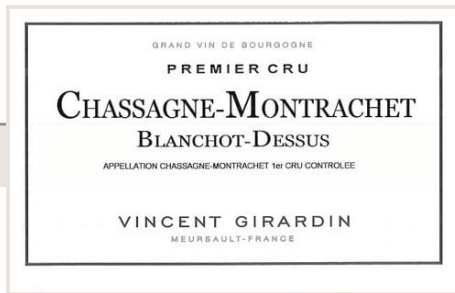


VINCENT GIRARDIN

Chassagne-Montrachet 1er Cru "Les Blanchots-Dessus"



AGE OF THE VINE

60 years old

GEOLOGY

The vines are located in the commune of Chassagne-Montrachet, at the foot of Montrachet, below, in a small bowl.
Brown formed on the oolitic limestones of the Callovien pearly slab.
The pruning is done in Guyot (Poussard) 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% 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

Complex nose, harmonious and hovering : white flowers, fresh herbs, white fruits, yellow fruits, acacia honey, fine pastry, rubbed flint, whipped cream. For a delicate palate, with volume, tasty fruit, sapidity, minerality and enormous length.

FOOD PAIRING

Lobster, bar, turbot, langoustines but also veal, morels...
Serving temperature : 12 °C