

# VINCENT GIRARDIN

## Meursault 1er Cru "Les Genevrières"



### AGE OF THE VINE

60 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 : A homogeneous clayey-limestone soil, rather shallow, dating from the Bathonian stage. This substratum is also marked by white marls.

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 % of 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. Filling before gluing and light filtration before bottling. Bottling is done according to the lunar calendar.

### TASTING NOTE

Concentrated and elegant, it evokes almonds, freshly baked bread, fine spices and toasted dried fruit. The mouth, ample and generous, reveals vanilla aromas blending with citrus notes.

### FOOD PAIRING

Creamed chicken - black butter stingray - white truffle risotto - Epoisses

Serving temperature : 12 °C