

VINCENT GIRARDIN

Charmes Chambertin Grand Cru



AGE OF THE VINE

60 years old

GEOLOGY

The grapes come from the AOC Charmes Chambertin Grand Cru parcel in the Gevrey Chambertin village, in the Côte de Nuits.

Soil : clay and limestone. The slope is medium. East exposure.

Guyot pruning with different yearly works in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches).

VINIFICATION

Harvest-picking by hand. The grapes are sorted twice (when picking the grapes and on the sorting table) then partially de-stemmed. (when needed, depending the quality of the berries a third sort is done with our optical machine), and put in stainless still thermo-regulated tanks. The alcoholic fermentation can begin with natural yeasts from the grape berries during around 3 weeks. Pumping-over (the must) very soft in order to be very careful about the substance and order to get the purest and most representative wine we can have. Soft pressing

AGEING

The wine is put into the cask further to a soft settling of the juice in French oak (30% for new oak). The malolactic fermentation can begin then with natural bacterium from the juice. The ageing lasts 18 months on fine lees. We follow the lunar calendar for the bottling without fining and filtering. The Charmes Chambertin is bottled when the moon is down and when the day is root (wines for ageing) according to the lunar calendar.

TASTING NOTE

The Charmes Chambertin has high colour, is intensely aromatic, evoking blackcurrant berries and other small red and black fruits, animal notes of musk and fur, and often - once the wine has matured - liquorice. It is powerful, blending tannins with abundant mellowness and a good level of acidity.

FOOD PAIRING

poultry, red and roasted meats, game or cheese.