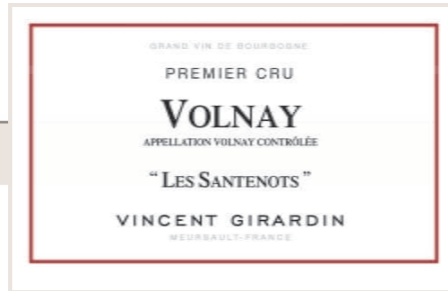


# VINCENT GIRARDIN

## Volnay 1er cru "Les Santenots"



### AGE OF THE VINE

85 years

### GEOLOGY

Grapes come from the vineyards from the village of Meursault in the Côte de Beaune. They are classified in "Volnay Santenots" if they are red, or in "Meursault Santenots" if they are white.

Soil: Marno-limestone. With red clays. Gentle slope.

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

### VINIFICATION

Manual harvest, sorting on vine then on a sorting table (depending on certain years, use of an optical sorter) and then at the winery.

### AGEING

The grapes after a light crushing and destemming are put whole in stainless steel tanks. A small part of the whole harvest can be incorporated depending on the state of the raw material. After a cold maceration of a few days, the active phase of fermentation takes place with temperature control. During this period, the wine is pumped over and/or punched down. After pneumatic pressing the wines are put into barrels (about 30% new wood) where the maturing process takes place. 15 months for this wine, during which time the malolactic fermentation took place. One month before bottling, the wine from the different barrels is assembled in vats. There is no gluing, just a light lenticular filtration before bottling. Some modifications on the overall technique can be made depending on the vintage. The bottling is done according to the lunar calendar.

### TASTING NOTE

It reveals spicy notes on the nose. Pretty red fruit in the mouth, such as cherry, enhanced by notes of sweet spices such as cinnamon. This charming wine presents a beautiful melted structure, with a lot of volume. In mouth is opulent and complex.

### FOOD PAIRING

It goes well with fine red meats, game birds and dishes in red wine sauce, even slightly spicy one. It goes well also with cheeses such as Brie, Chaource, Reblochon.

Serving temperature : 14°C.