

VINCENT GIRARDIN

Corton Grand Cru "Les Perrières"



AGE OF THE VINE

45 years old

GEOLOGY

The grapes come from the "Les Perrières" Grand Cru vineyard located in the center of Aloxe-Corton, in the north of the Côte de Beaune.

Soil : Clay and limestone. The slope is strong, east exposure.

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 filtering, 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

On the nose, a discreet woody aroma of beautifully ripe and complex black fruits, earth and wet stones that reflect the typical wild character of Corton. There is a beautiful concentration of flavors, supple and round, and an obvious minerality that is found just before the frank final touch.

FOOD PAIRING

Red meat, royal hare, beef bourguignon, boar stew, matured cheeses.

Serving temperature : 14°C.