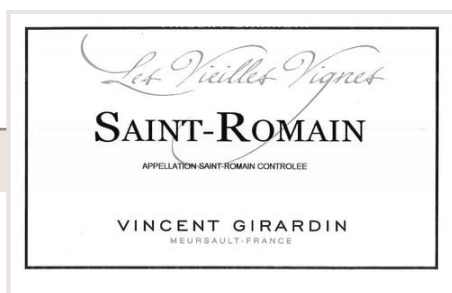


VINCENT GIRARDIN

Saint Romain "Vieilles Vignes" blanc



AGE OF THE VINE

50 ans

GEOLOGY

The vines are located in the village of Saint Romain in the terroirs of Sous Roches, Sous Château and Poillange.
A set of marl-limestone and clay benches.

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 500 liters (10 % 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 14 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

A nose of linden, lemongrass, boxwood are clearly visible, under very mineral notes. A mouth revealing a rather lively Chardonnay. The age brings it a sweetness that touch the palate, with the reminder of the fruit.

FOOD PAIRING

Pâté en croûte, roasted poultry, veal blanquette, cheeses (cîteaux, brillat-savarin), shellfish.