

VINCENT GIRARDIN

Chassagne-Montrachet 1er cru "La Romanée"



AGE OF THE VINE

80 years old

GEOLOGY

The vines are located in the commune of Chassagne-Montrachet at the southern exit of the village, above the plot « Les Petits Clos ». East exposure.

Soil : Rich in fossils, very light and not very stony, particularly steep.

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. Then follows a light bonding and light filtration before bottling. Bottling is done according to the lunar calendar.

TASTING NOTE

This wine has a minerality and length that quietly shows complex aromas of fruits, spices, supported by a lot of fullness and purity. The wines are thus balanced, with fresh and crisp characters balancing the fruit flavors.

FOOD PAIRING

Grilled fish, salmon, trout, seafood, spicy food. Avoid too creamy sauces or too rich food.

Serving temperature : 12 °C