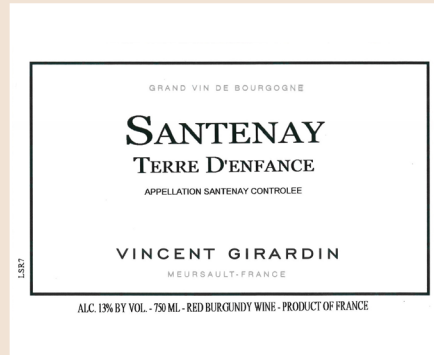


VINCENT GIRARDIN

SANTENAY TERRE D'ENFANCE



VINEYARD

The grapes come from the vineyards from the village of Santenay in the Côte de Beaune, where Vincent Girardin was born. This is a historic wine and a flagship wine from the Maison Vincent Girardin.

SOIL TYPE

Clay and mostly limestone. Gentle slope. Despite the fact the vineyards are in the south of the Côte de Beaune, one can easily compare them with the terroirs of Gevrey Chambertin in the Côte de Nuits because they have the same soil typology (Jurassic rock from the quaternary period).

GRAPE VARIETY

100% Pinot Noir. Guyot pruning with different yearly works in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches). The vines are 45 years old (average).

WINE MAKING

Harvest-picking by hand. The grapes are sorted twice (when picking the grapes and on the sorting table), then partially destemmed and put in stainless still thermo-regulated tanks. The alcoholic fermentation can begin with natural yeasts in the grapes around three weeks. Pumping-over (the must) and

crushing are very soft in order to be very careful about the substance and order to get the purest and most representative wine possible. Soft pressing. The wine is put into the cask further to a soft settling of the juice in French oak (15% new oak). The malolactic fermentation can begin then with natural anaerobic bacterium from the juice. The aging lasts 14 months on fine lees. We follow the lunar calendar ("fruit day") for the bottling without fining and filtering.

TASTING NOTES

The Santenay is a well-built wine. Its bouquet is of strawberry where the old vintages are characterized by chestnut and dried plum.

FOOD PAIRING

Roasted meats, game, and various cheese.

Sustainable Practicing

Vegan Practicing