

VINCENT GIRARDIN

Mâcon-Fuissé “Les Vieilles Vignes”



AGE OF VINES

55 years old.

GEOLOGY

The grapes come from the regional appellation area of Mâcon in the South of Burgundy.

Soil: Clay and limestone with predominant limestone.

100% Chardonnay.

Guyot pruning with different seasonal processes in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches).

VINIFICATION

The grapes are harvested by hand and sorted out when picking the grapes. They are then lightly pressed in a pneumatic press at a low pressure to get a slow extraction.

AGING

After a gentle racking of the must, the wine is put in French oak casks of 500 liters (10% of new oak) for both of alcoholic and malolactic fermentations with wild yeasts and aged during 11 months. During this time, we did the stirring of the lees in the barrels. A month before the bottling, the wine from the different barrels is put in a stainless steel tank to make the blend. The wine is finally fined and lightly filtered before bottling, according to the lunar calendar (“fruit” day).

TASTING NOTE

Fruity and floral aromas. A fresh and mineral wine.

FOOD PAIRINGS

Very nice aperitif. With seafood or fish.

Sustainable Practicing