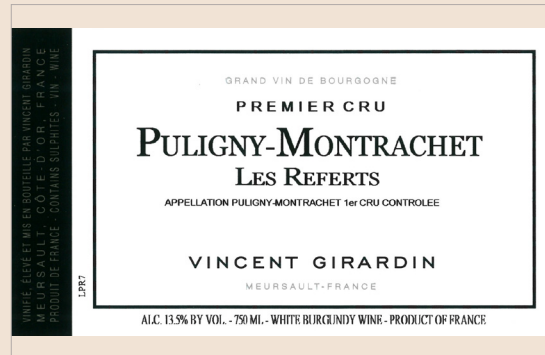


VINCENT GIRARDIN

PREMIER CRU Puligny-Montrachet Les Referts



AGE OF THE VINE

40 years old.

GEOLOGY

The vines are located in the commune of Puligny-Montrachet, just below the appellation Puligny “Les Combettes”. At the limit of the Meursault “Charmes Dessous”. Clay-limestone crossed by veins of marl in some places. The relatively unslowing place, facing South-East. The pruning is done in Guyot 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. Filling before gluing and light filtration before bottling. Bottling is done according to the lunar calendar.

TASTING NOTES

Mineral wine, salty, slightly chalky with notes of white flowers. With a lot of finesse and vivacity.

FOOD PAIRING:

Crustaceans, fish, white meat, foie gras and cheeses.

Serving temperature : 12 °C (54°F)

Sustainable Practicing