

VINCENT GIRARDIN

PREMIER CRU SAVIGNY-LES-BEAUNE LES MARCONNETS



AGE OF VINE

50 years old

GEOLOGY

The vines are located in the commune of Savigny-Les-Beaune. Southwest of the village. On the top of the appellation 1er cru "Clos du Roi".

Soil: clay-limestone subsoil and the soil is mostly red clay or rendzines. The pruning is done in Guyot (Poussard) with different works during the green season. (Disbudding, trellising, topping).

VINIFICATION

Manual harvest, sorting on vine then on a sorting table (depending on certain years, use of an optical sorter) and then at the winery.

AGING

The grapes after a light crushing and destemming are put whole in stainless steel tanks. A small part of the whole harvest can be incorporated depending on the state of the raw material. After a cold maceration of a few days, the active phase of fermentation

takes place with temperature control. During this period, the wine is pumped over and/or punched down. After pneumatic pressing the wines are put into barrels (about 30% new wood) where the maturing process takes place. 15 months for this wine, during which time the malolactic fermentation took place. One month before bottling, the wine from the different barrels is assembled in vats. There is no gluing, just a light lenticular filtration before bottling. Some modifications on the overall technique can be made depending on the vintage. The bottling is done according to the lunar calendar.

TASTING NOTES

The palate is on fruits such as blackberry, blueberry, then the spicy tannins give lamb's lettuce and a velvety structure. The finish is generous with spicy aromas.

FOOD PAIRING

It's a wine which will be appropriate to the agreements of powers, grilled meat, various cheeses, game.

Serving temperature : 14 °C (57°F)

Sustainable Practicing

