

# VINCENT GIRARDIN

PREMIER CRU  
Chassagne-Montrachet  
Le Cailleret



## AGE OF THE VINE

70 years old.

## GEOLOGY

The vines are located in the commune of Chassagne-Montrachet, at the southern exit of the village, above the plot Les Champs gains. Eastern exposure giving the grapes a good acidity content. At the base of the hillside, clay-limestone soils and particularly Bathonian limestone. Important quarries of marble stones form a rocky front, which is suitable for Chardonnay. 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% 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. Racking before bonding and light filtration before bottling. Bottling is done according to the lunar calendar.

## TASTING NOTES

Very mineral aromas (silica), notes of lemon. This lively wine has an incredible length and its complexity evokes the great white wines of Burgundy with a personal touch.

## FOOD PAIRING:

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

Serving temperature: 12°C (54°F)

Sustainable Practicing.