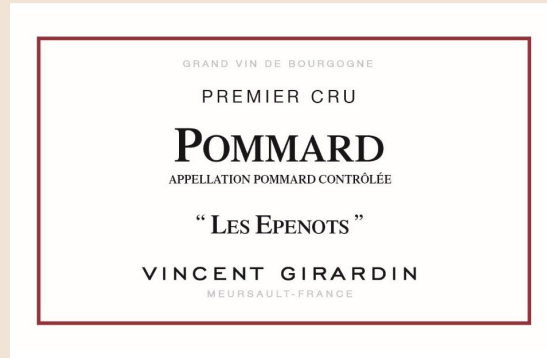


VINCENT GIRARDIN

PREMIER CRU Pommard Les Epenots



VINEYARD

The vines are located in the village of Pommard, North of the village on the Beaunoise side of the appellation.

TYPE SOIL

Limestone with some clay.

GRAPE VARIETY

Pinot Noir. The pruning is done in Guyot with different works during the green season. (Disbudding, trellising, topping). The average age of the vines is 45 years.

WINE-MAKING PROCESS

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

BREEDING

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

Very colorful and develops a powerful bouquet of red and black fruits. The mouth is opulent and complex.

TRIMMING:

It goes well with fine red meats, game birds and dishes in red wine sauce, even slightly spicy ones. It's suitable for classic, strong cheeses.

Serving temperature : 14 °C (57°F)

Sustainable Practicing

