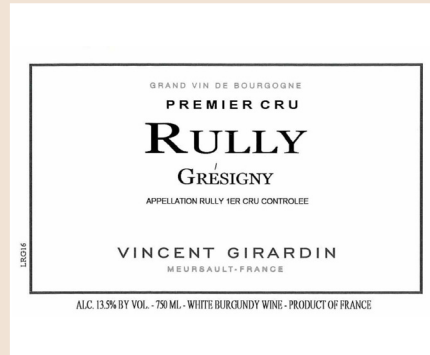


# VINCENT GIRARDIN

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## RULLY Grésigny



### VINEYARD

The vines are located in the commune of Rully in the Côte Chalonnaise.

### SOIL

Very calcareous, rather poor, with a thin layer of clay. It's the result of the erosion of a small hill located above the plot.

### GRAPE VARIETY

Chardonnay. 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.

### WINEMAKING

Manual harvest, sorting on vine then in the vat and finally pressing (pneumatic press) to obtain a slow extraction.

### VINIFICATION

Barreling after a slight settling. The grapes are put in French oak barrels of 500 liters (10 % 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 15 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 NOTE

Bright green gold color. The nose shows aromas of fresh fruit (apple, pear), citrus and white flowers. The ageing in barrels gives discreet vanilla notes. Very full, rich in the mouth, full of sap and vigor.

### SERVING SUGGESTIONS

Goes well with very fine cold meats and fish marinated or cooked in butter.

### TEMPERATURE 54°F

Sustainable Practicing