

# VINCENT GIRARDIN

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## LE MONTRACHET Grand Cru



### VINEYARD

The vines are located in the commune of Puligny-Montrachet. Exposure East, an axis towards the East and South. An orientation of the most solar

### SOIL TYPE

Comes from the lands of the Jurassique (175 million years), on not very thick soils, alternating marls, limestones, marl and stones.

### GRAPE VARIETY

Chardonnay. The pruning is done in Guyot (Poussard) with different works during the green season. (Disbudding, trellising, topping). The average age of the vines is 50 years.

### WINE MAKING PROCESS

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

### AGING

Barreling after a slight settling. The grapes are put in French oak barrels of 228 liters (25% 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. Then follows a light bonding and light filtration before bottling. Bottling is done according to the lunar calendar.

### TASTING NOTES

This wine suggests butter and hot croissant, fern, dried fruits, spices and honey. The body and bouquet are no longer distinguishable, the structure and harmony merge into a perfect unity. Smooth and firm, dry and caressing, wrapped and deep, it possesses all the graces under an inflexible character.

### FOOD SERVING

Bresse Chicken with cream, sweetbreads with morels, truffled foie gras, Comté or old Cantal. Great fish and Crustacean (Monkfish, Crayfish, Char, Langoustine), but also with a pan-fried veal.

Serving temperature : 13 °C (56°F)

Sustainable Practicing