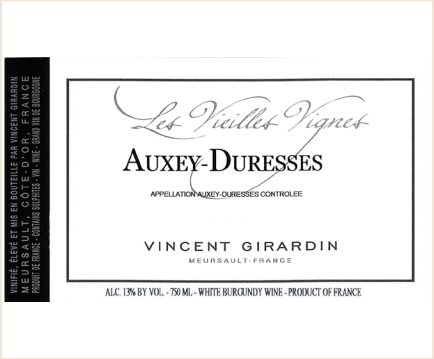
VINCENT GIRARDIN

Auxey-Duresses
Les Vieilles Vignes



VINEYARD
The vines are located on the regional appellation area of the commune of Auxey-Duresses.

SOIL
South facing, this plot is located on white marl very stony

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 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 (15 % 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. Then follows a light bonding and light filtration before bottling. Bottling is done according to the lunar calendar.

TASTING NOTES
A nose of hawthorn, with a lemon shade and the pomme de reinette. The magnitude and grease are perceived, spontaneous vivacity and enough acidity to age well. A wine generally fond, sweet, but not heavy.

FOOD PAIRING
ITerrine, quenelles, frog's legs, laminated snails, pike-perch, pick in sauce, boiled fish, cheeses (bleu, livarot, époisses).

SERVING
12 °C (54F).