

VINCENT GIRARDIN

Puligny-Montrachet 1er Cru "Les Combettes"



AGE OF THE VINE

70 years old

GEOLOGY

The vines are located in the Puligny Montrachet Village area, in the south of the Côte de Beaune. "Les Combettes» plot is in the north of Puligny between Meursault village and Puligny Montrachet one.

Soil : clay and limestone. The subsoil is composed of different limestone layers. The slope is medium to strong.

100% chardonnay - Guyot pruning with different yearly works in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches).

VINIFICATION

The grapes are harvested by hand and sorted when picking the grapes. The grapes are wholly pressed in a pneumatic press at a low pressure. A cold settling is then made for 12 hours. The juice is put in oak barrels of 228 liters (25% of new oak) for both of alcoholic and malolactic fermentation.

AGEING

Long ageing during 18 months. A month before the bottling, the wine from the different barrels is put in a stainless steel tank to make the blend. The wine is finally fined and lightly filtered before bottling it following the moon calendar.

TASTING NOTE

Wine with lot of fineness and liveliness.

FOOD PAIRING

Fish, shellfish or creamy white meat.