

JUSTIN GIRARDIN

CHASSAGNE-MONTRACHET

1ER CRU « MORGEOT »

Surface : 0.18 hectares

Average production : 45hl/ha

Age of vines : 30 years

Grape variety : Chardonnay

Ageing:

French oak barrels

Origin of wood: Allier and Bertranges

25 % of new oak.

Wine remained 12 months in barrels.

Viticulture:

Pruning style: Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Triple sorting: in the vineyard (twice) and in the winery on sorting table

Winemaking:

The grapes are pressed upon arrival at the winery. We practice a fermentation with a low temperature to keep all the flavours.

We start the alcoholic fermentation in vats to have a regular fermentation, then when alcoholic fermentation is running we put the wine into barrels.

We use only natural yeasts to keep the charm and character of each wine.

Maturing:

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

We made a fining to have clearer wine, then we filtered it lightly to remove impurities (a light deposition in a bottle does not alter any taste in the wine)

Bottling in favourable lunar day.

Tasting notes :

Powerful nose, nice length with a mineral finish.

Serve between 12°C and 14°C ; keep 7 to 8 years.

Wine pairings:

Fish, seafood, veal sweetbreads, poultry...

