

VINCENT GIRARDIN

Corton Charlemagne Grand Cru



AGE OF THE VINE

45 years old

GEOLOGY

The vines are located in the commune of Aloxe-Corton, Pernand-Vergelesses and Ladoix-Serrigny. South, South-West, South-East and North-West exposure giving the grapes a good acidity content.

Soil : Comes from the lands of the Jurassique (145 million years), with marly soils (yellowish, ochre and brown), rich in clay. Limestone banks alternate with marls under a thin layer of rendzines. The slopes are steep (20 to 23%) and this vineyard is located between 280 meters and 330 meters above sea level.

The pruning is done in Guyot with different works during the green season. (Disbudding, trellising, topping).

VINIFICATION

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

AGEING

Barreling after a slight settling. The grapes are put in French oak barrels of 228 liters (15% to 20% 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. Filling before gluing and light filtration before bottling. Bottling is done according to the lunar calendar.

TASTING NOTE

Very complex wine that expresses itself over time with very mineral notes (Silex, vegetal notes). These aromas will evolve later on flint, lemon peel.

FOOD PAIRING

Bresse Chicken with cream, sweetbreads with morels, truffled foie gras, Comté or old Cantal. Great fish and Crustacean (St Pierre, Crayfish, Char, Langoustine).

Serving temperature : 12 °C