

VINCENT GIRARDIN

Puligny-Montrachet 1er cru "Les Folatières"



AGE OF THE VINE

50 years old

GEOLOGY

The vines are located in the commune of Puligny-Montrachet, just below the appellation Puligny "Les Champ Gain".

Soil : placed on a poorer, stony substrate, in a hillside area that slopes gradually in an East-West direction.

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 % 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 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

Elegant and rich wine with aromas of white flowers and roasted hazelnuts. On the palate, liveliness gives way to elegance. Energetic, stretched, the wine reveals a telluric character in the mouth with a fresh, almost mentholated finish.

FOOD PAIRING

Fish such as sea bass, sole or beautiful poultry such as Bresse chicken...

Serving temperature : 12 °C