

JUSTIN GIRARDIN

BOURGOGNE CHARDONNAY

Surface : 1.21hectares

Average production : 55hl/ha

Age of vines : 25 years

Grape variety : Chardonnay

Ageing:

Half French oak barrels and half in tanks. No new oak.

Origin of wood: Allier, Vosges Bertranges

Wine remained 12 months in barrels and in tanks : blending before bottling.

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 :

Brilliant colour.

Pleasant nose with fruity notes.

Round mouth with a beautiful typical volume of Chardonnay.

Serve at 12°C ; keep 3 to 4 years.

Wine pairings:

Appetizers, fish, seafood, oysters, delicate entries



Côte de Beaune et Hautes Côtes de Beaune

