# JUSTIN GIRARDIN

## SANTENAY « LES TERRASSES DE BIEVAUX »

Surface : 3.05 hectares Average production : 45hl/ha Average age of vines : 30 years Grape variety : Chardonnay

### Ageing:

French oak barrels Origin of wood: Allier and Bertranges 15 % 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.

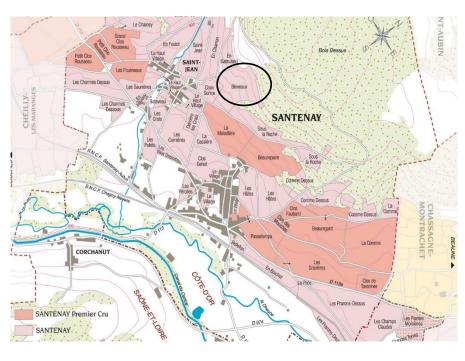
#### Tasting notes :

The wine is clear and brilliant , mineral and floral, fresh and vigorous. Its aromatic expression features notes of bracken and hazelnut. Serve between  $12^{\circ}C$  and  $14^{\circ}C$ ; keep 5 to 7 years

#### Wine pairings::

Chicken stew, Camembert, Brie, crab, steamed prawns, grilled chicken fillets, Gruyeres, Goudas, fish stew, pâtés, baked fish, raw fish Veal sauce.





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SANTENAY

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RAND VIN DE BOURGOGN

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