

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°C and 14 °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.

