JUSTIN GIRARDIN

BOURGOGNE PINOT NOIR

Surface: 2.25 hectares Average production: 49hl/ha Age of vines: 50 years old Grape variety: Pinot Noir

Ageing:

French oak barrels Origin of wood: Allier and Vosges 50 % in oak (no new oak) 50% in tank Wine remained 15 months in barrels.

Viticulture:

Pruning style: Cordon de Royat and Guyot simple Manual harvest Green work (de-budding, leaf-thinning,...) Triple sorting: in the vineyard (twice) and in the winery on sorting table

Winemaking:

Grapes are destemmed, put into vat at 12°c during 5 days (cold pre-fermentary) to extract the primary aromas. Indigenous yeasts. Smooth extraction respecting the grape variety, terroir and vintage. Fermentation lasts around 20 days.

Maturing:

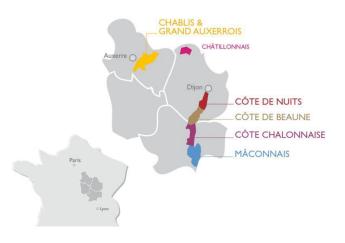
In French oak barrels The malolactic fermentation is performed in barrels with ageing on fine lees No sticking, just slightly filtered before to bottling according to turbidity. Bottling in favourable lunar day.

Serving suggestions:

Fresh and elegant nose. Red fruit aromas. Supple wine, lightly structured, fruity and fresh. Serve between $16^{\circ}C$ and $17^{\circ}C$; keep 3 to 4 years

Wine pairings:

White meat, poultry, pies, light cheeses.







Côte de Beaune et Hautes Côtes de Beaune

