

# JUSTIN GIRARDIN

## CHASSAGNE-MONTRACHET 1ER CRU

### « LA MALTROIE »

**Surface:** 0.20 hectares

**Average production:** 39hl/ha

**Age of vines:** 25 years old

**Grape variety:** Pinot Noir

#### Ageing:

French oak barrels

Origin of wood: Allier and Vosges

25 % of new oak.

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:

The bouquet is ripe and fresh, marked by aromas of cherry and raspberry enhanced by spicy notes. In the mouth, the finesse of the fruit and tannins contrasts with concentration and density in the expression of spices. Very nice balance.

Serve between 16°C and 17°C ; keep 7 to 9 years

#### Wine pairings:

Fine charcuterie, grilled meats, thick veal chop in juice, roasted poultry, cheeses...

