

# JUSTIN GIRARDIN

## MARANGES "VIEILLES VIGNES"

**Surface :** 1.10 hectares

**Average production:** 45hl/ha

**Age of vines:** 50 years old

**Grape variety:** Pinot Noir

### Ageing:

French oak barrels

Origin of wood: Allier and Vosges

15 % of new oak.

Wine remained 12 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:

Beautiful ruby colour, a red fruits and violet bouquet. In mouth we find a delicate woodiness which brings a fine structure to the wine.

Serve between 16°C and 17°C ; keep 4 to 5 years

### Wine pairings:

Beef filet, veal, poultry...

