# JUSTIN GIRARDIN

# SANTENAY 1<sup>ER</sup> cru « BEAUREGARD »

Surface: 0.93 hectares Average production: 42hl/ha Age of vines: 45 years old Grape variety: Pinot Noir

# Ageing:

French oak barrels Origin of wood: Allier and Vosges 20 %,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. During fermentation, the temperature is monitored so that it is around 26 °c with a pick at 30°c. 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.

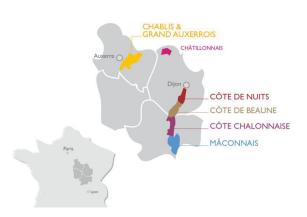
## Serving suggestions:

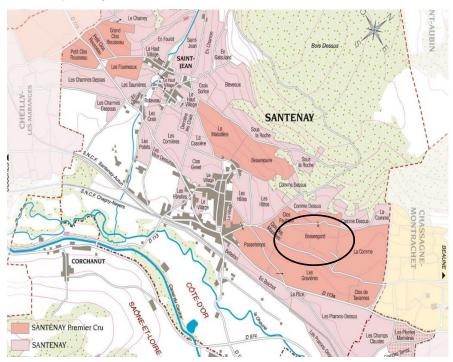
Beautiful ruby colour. Red and black fruits aromas. Delicate oaky which gives a beautiful structure.

Serve between  $16^\circ C$  and  $17^\circ C$  ; keep 5 to 6 years

### Wine pairings:

Fillet of beef, veal and poultry, semi refined cheeses.







PREMIER CRU

BEAUREGARD

JUSTIN GIRARDIN

BOURGOGN