

JUSTIN GIRARDIN

SANTENAY 1^{ER} CRU « LA MALADIÈRE »

Surface: 0.66hectares

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:

Soft and fine wine with notes of red berries combining elegance and complexity.

Serve between 16°C and 17°C ; keep 5 to 6 years.

Wine pairings:

Red meats, cheeses: brie de Meaux, le pont-l'évêque, le cîteaux, le reblochon, le bleu de Bresse...

