JUSTIN GIRARDIN

SAVIGNY-LES-BEAUNE

« LES GOLLARDES »

Surface: 0.45 hectares Average production: 45hl/ha Age of vines: 40 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:

Roundness and volume, often evoke the cherries with a beautiful elegance. Serve between 16°C and 17°C ; keep 4 to 5 years.

Wine pairings:

Grilled or roasted meats. Soft cheese like brie de Meaux, Tomme, Reblochon...





