



Chassagne-Montrachet Rouge Vincent Girardin

Vineyard

Maison Vincent Girardin, founded in 1982 with 2 hectares, has developed its business over the years, adding a wine merchant business in 1990, which has been run simultaneously and with talent. Bought out in 2012 by the Compagnie des vins d'autrefois, Maison Girardin is now run by Eric Germain, the company's Technical Director and oenologist since 2002, who is continuing in the same vein, perpetuating his haute couture winemaking ethic.

Vinification

The grapes are hand-picked, sorted on the vine and in the winery, partially destemmed and then placed in temperature-controlled stainless steel vats. Alcoholic fermentation with indigenous yeasts naturally present on the grapes then begins, lasting around 3 weeks.

Tasting notes

This wine has an intense, deep colour and a rich bouquet with red fruit aromas and delicate, mellow woody notes. Full and silky on the palate. Its structure features fine tannins and a firm, powerful finish.

Serving suggestions

For grilled or roasted red meats, meat terrines or cheese... Serve at 14°C.

Grape variety : Pinot Noir

Taste and flavour : Supple and velvety

Alcohol content : 13°

Allergen : Sulphite