



## Meursault les Champs Lins Vincent Girardin

### Vineyard

Created in 1982 with 2 hectares, Maison Vincent Girardin has developed its business over the years, adding a wine merchant business in 1990. Bought by the Compagnie des Vins d'Autrefois in 2012, Maison Girardin has been run by Eric Germain, the company's technical director and oenologist since 2002. He is continuing in the same vein, perpetuating his "haute couture" winemaking ethic.

### Winemaking

The grapes are harvested by hand. The grapes are placed whole in a pneumatic press for low-pressure extraction. After 24 to 36 hours of static settling at low temperature, the must is placed in 228-litre barrels, 15% of which are new. Alcoholic and malolactic fermentations are carried out naturally using indigenous yeasts, and the wine is aged for 14 months on fine lees without stirring. Fining and natural filtration are carried out before bottling.

### Tasting

This is a rich wine with notes of minerals, roasted hazelnuts and almonds. It has a fine balance between smoothness and freshness. Long and structured on the palate.

Serve between 11 and 13°C with asparagus, sweetbreads, salmon, Indian cuisine, eggs, foie gras, or as a dessert with pear tarts and cheeses such as Bleu de Bresse.

Grape variety: Chardonnay

Taste and flavour : Tender and full

Alcohol content : 13

Allergens : Sulphites, Casein (milk based), Gluten