



## Meursault Les Clous Vincent Girardin

Vines 45 years old

**GEOLOGY** the vines are located in the town of Meursault. The "Les Clous" plot is located to the west of the village, next to the "Les Tillets" climat Soil: marly identical to the Grand Cru Corton-Charlemagne (only the topography and altitude change). Pruning is carried out in Guyot (Poussard) with various green works (disbudding, trellising, topping). **VINIFICATION** Manual harvest, sorting on the vines then in the vat room and finally pressing (pneumatic press) to obtain slow extraction.

**AGEING** Barreling after light settling. The grape must is placed in 228 liter French oak barrels (15% new barrels) in which alcoholic and malolactic fermentations will take place with native yeasts and bacteria. The aging will be long on fine lees for 15 months. Without battonage. One month before bottling, the wine from the different barrels is placed in a stainless steel tank for

blending. Followed by light fining and light filtration before bottling. Bottling is done according to the lunar calendar.

**TASTING** A brilliant, golden color. A very fine nose marked by citrus notes. A palate with a very strong mineral character, very good acidity which announces great aging potential.

**DISHES** Grilled, poached or meunières fish. Fish in sauce such as pike with white butter or salmon with sorrel. Serve at 12°C.