



Puligny-Montrachet Vincent Girardin

The vines are located in the commune of Puligny-Montrachet on the terroirs of Tremblots, rue au Vaches, Houillères, Paupillots and Nosroyes.

Soil: brown limestone soils, with marly clay-limestone benches, which are thick at height and with finer grain at the bottom of the slope. Pruning is carried out in Guyot 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 14 months. Without batonage. One month before bottling, the wine from the different barrels is placed in a stainless steel tank for

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

TASTING The nose suggests fern, hawthorn, ripe grapes, almond paste, hazelnut, amber, lemongrass, green apple. Mineral (flint, flint) and lactic (butter) aromas are common. Honey is usual, especially after a few years of aging. The body and bouquet blend with age. The concentration is remarkable.

METS Goes well with foie gras, poultry in sauce, lobster, lobster, grilled sea fish... Serve at 12°C.