



Wine: Santenay 1.cru "Le Beauregard"

Domaine: Girardin Père & Fils

Vintage: 2009

Grape: Pinot Noir 100%

Guyot pruning with different yearly works in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches). The vines are 45 years old.

Alcohol: 13%

Soil type:

Clay and limestone. Marly soil. Strong slope.

Vinification & maturing

Harvest-picking by hand. The grapes are sorted twice (when picking the grapes and on the sorting table), then partially destemmed and put in stainless steel thermo-regulated tanks. The alcoholic fermentation can begin with natural yeasts we have in the grape berries around 3 weeks. Pumping-over (the must) and crushing are very soft in order to be very careful about the substance and order to get the purest and most representative wine we can have. Soft pressing. The wine is put into the cask further to a soft settling of the juice in French oak (20% for new oak). The malolactic fermentation can begin then with natural anaerobic bacterium from the juice. The ageing lasts 14 months on fine lees. We follow the lunar calendar ("fruit day") for the bottling without fining and filtering.

Tasting notes

The Santenay 1er Cru Le Beauregard is well-built and develop a floral bouquet. The mouth is often very large with bold tannins.

Food pairing

Red meats, game or various cheese.

Serving temperature

15-16°C

(Indeholder sulfitter)

