



Domaine Justin Girardin, Santenay Rouge Vieilles Vignes, Burgundy, France, 2022

VITICULTURE

Pruning style is Cordon de Royat and Guyot simple, manual harvest, green work (de-budding, leaf-thinning,.) Triple sorting, first in the vineyard (twice) and in the winery on sorting table.

WINEMAKING

Grapes are destemmed, put into vat at 12°C for 5 days for a cold pre-fermentation to extract the primary aromas. Indigenous yeasts, and a smooth extraction respecting the grape variety, terroir and vintage. Fermentation lasts around 20 days. French oak barrels (Allier and Vosges) 15% of new oak. Wine remained for 12 months in barrels.

TASTING NOTE

This is a surprisingly delicate red wine which is marked by dominant red fruit notes of raspberry and blackcurrant.

FOOD MATCHING

A little cliché but white meats such as poultry, pork as well as game. Avoid rich sauces which will mask the delicate flavours.



Product code: 6039

TECHNICAL DETAILS

Varieties:

Pinot Noir 100%

Features:

Vegetarian
Vegan

ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 12 Months

Type: French Oak
Barrels- Allier and
Vosges

% wine oaked: 100

% new oak: 15

Order online or email orders@alliancewine.com