



CLOS CACHET
the finest French wines

PIERRE GIRARDIN

Bâtard-Montrachet

2021

01

Provenance:

Chassagne-Montrachet,
Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

Foie gras, caviar, lobster,
crawfish, monkfish, poultry with
cream-and-mushroom sauce

04

Serving:

Temperature: 13°C



Grassl
Liberté Glass



Vineyard Cultivation:

Pierre-Vincent Girardin is a 13th generation Burgundian winemaker who grew up among the vines in his father's Domaine.. Starting his own label with the family holdings of Les Folatières in Puligny-Montrachet at the age of 21, he has become a formidable force among young winemakers in Burgundy. Expanding beyond the 4.5 hectares, his family contacts brought him access to top growers in Puligny Folatières, Volnay Clos des Chênes, Pommard Epenots, Corton-Charlemagne, as well as Grand Cru Montrachet. This wine is made from grapes from 80+ year old vines.



Vinification:

Fermented and aged in a 456L barrels (50% new) for 12 months + 7 months in stainless steel. Indigenous yeasts were used.



Tasting Notes:

Pierre Girardin was fortunate enough to purchase 3 ouvrees of Bâtard-Montrachet in late 2017, a plot with 85 year old vines. Rich yellow and very weighty. Spectacular! This is the vineyard that encouraged Pierre to go higher in canopy. A fabulous mix of complex yellow fruit, a little bit of orange blossom, but a greener thread too, showing that this has not gone through too far in ripeness. Very complete and lasts extremely well in the mouth. Jasper Morris. 2019 review.



Soil Type:

Brown limestone, deeper and more clayey



Method:

Organic, Biodynamic

Clos Cachet

20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

