

PIERRE GIRARDIN Bourgogne Chardonnay 2021

Meursault & Volnay, Burgundy

Provenance:

Grape Variety:

100% Chardonnay

Pairing:

Fish and shellfish, as well as onion tarts and a variety of soft and hard cheeses

Serving:

Temperature: 12°C





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 35+ year old vines.



Vinification:

Elevage in 60% 456L barrels (15% new) and 30% in tank. Indigenous yeasts were used.







Tasting Notes:

A domaine holding of 2ha located mostly below Meursault, Magny and Herbeux, plus Volnay Monpoulain on a stony outcrop. Light yellow colour, some modern-style reduction to the nose, significant fruit weight, well done. Some lime notes at the back. Jasper Morris. 2019 review.



Soil Type:

Whitish or light grey marls and marly limestones



Method:

Organic, Biodynamic

Trade Portal

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