



CLOS CACHET
the finest French wines

PIERRE GIRARDIN

Corton-Charlemagne

2021

01

Provenance:

Corton-Charlemagne, Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

Lobster casserole, pan-fried foie gras

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 60+ year old vines.



Vinification:

Fermented and aged in 456L barrels (40% new) for 12 months + 6 months in stainless steel. Indigenous yeasts used.



Tasting Notes:

Purchased grapes from the Pernand-Vergelesses and Aloxé-Corton sectors, the latter on the white marl. Pale lemon colour. This has all the mineral stony tension one could hope for, none of the banana opulence, fills out the middle palate very well, with an excellent intensity of fruit at the finish. Excellent and classic aftertaste. Jasper Morris. 2019 review.



Soil Type:

Clay-limestone, stony soil



Method:

Organic, Biodynamic

Clos Cachet

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Trade Portal

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