



**CLOS CACHET**  
the finest French wines

# PIERRE GIRARDIN

## Corton-Charlemagne 'La Croix'

### 2021

01

**Provenance:**

Aloxe-Corton, 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. These grapes are from the Aloxe side of Corton-Charlemagne with the parcel located next to the famed cross of Corton Charlemagne, 70+ year old vines.



**Vinification:**

Fermented and aged in 456L barrels (100% new) for 12 months + 8 months in stainless steel. Indigenous yeasts used, unfiltered and unfiltered.



**Tasting Notes:**

This Grand Cru showcases the grandeur of Corton Charlemagne's terroir, offering a remarkable balance of richness and finesse.



**Soil Type:**

Clay-limestone, stony soil



**Method:**

Organic, Biodynamic

**Clos Cachet**

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**Trade Portal**

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