

# PIERRE GIRARDIN Côte de Nuits Villages 'Le Vaucrain' 2021

01

Provenance: Premeaux-Prissey, Burgundy **Grape Variety:** 100% Pinot Noir

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**Pairing:** Pâtés, roasted or fried offal, and meats such as pork, well-roasted lamb, or braised veal.

# 04

Serving: Temperature: 14°C



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### 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 25+ year old vines.



#### Vinification:

35% whole bunches, fermented with indigenous yeasts. Aged in barrel (15% new) for 9 months + 6 months in stainless steel. Bottling done with no fining or filtration.



#### **Tasting Notes:**

This delicate wine starts with a lifted nose of wild berries, fresh cherry, sap with forest like flavours. The palate is tender, mineral, with plenty of energy and freshness. Succulent, it goes on with a lovely concentration, suggesting a wine of better pedigree than this humble Cote de Nuits Villages. From Les Vaucrains, this ideally located plot has made a stunningly well balanced Pinot Noir. Drink now by decanting for 40 minutes or cellar up to 2028+.



**Soil Type:** Calcerous and rocky

Method: Organic, Biodynamic

Trade Portal www.closcachet.com.au Instagram: @closcachet



Clos Cachet 20 Capella Crescent, Moorabbin VIC 3189 0401 233 238

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Cru Glass