

PIERRE GIRARDIN Meursault 1^{ER} Cru 'Les Charmes' 2021

01

Provenance: Meursault, Burgundy **Grape Variety:** 100% Chardonnay

02

03

Pairing: Veal or poultry in white sauce, grilled lobster, king prawns in sauce, blue chees and foie gras

04

Serving: Temperature: 13°C



ŵ

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 40+ year old vines.



Vinification:

Indigenous yeast used for fermenting and ageing in 456L barrels (66% new).



Tasting Notes:

This Premier Cru showcases the finesse of Meursault's terroir, offering a harmonious balance of flavours.



Soil Type: Jurassic marls and marly limestones



Method: Organic, Biodynamic

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



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

Grassl Liberté Glass