

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

Provenance:

Meursault, Burgundy

Grape Variety:

100% Chardonnay

Pairing:

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

Serving:

Temperature: 13°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. These grapes are from 55+ year old vines.



Vinification:

Indigenous yeast used for fermenting and ageing in 456L barrels (40% new) for 12 months and 6 months in stainless steel.







Tasting Notes:

Purchased grapes. Pale lemon colour. Struck match reduction, not too exaggerated. You can see the density of the fruit coming up behind and it is certainly there on the palate along with the intense lime acidity. A promising Perrières. Jasper Morris. 2019 review.



Soil Type:

Jurassic marls and marly limestones



Method:

Organic, Biodynamic

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