

PIERRE GIRARDIN Meursault 'Les Narvaux' 2020

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



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:

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







Tasting Notes:

A domaine holding of 0.25ha in the upper part of Narvaux. Pale lemon colour. The nose is tight and fine, the wine on the palate is excellent, with a concentration of white fruit with a lemon and lime tingle behind. Good length too. A balance of concentration and mineral zest. Jasper Morris. 2019 review.



Soil Type:

Jurassic marls and marly limestones



Method:

Organic, Biodynamic

Trade Portal

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