

PIERRE GIRARDIN Pommard 1^{ER} Cru 'Grands Epenots' 2021

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Provenance: Pommard, Burgundy

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Grape Variety: 100% Pinot Noir

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Pairing:

Game, thick cut beefsteak, lamb, stewed poultry, cheeses with well-developed flavours 04

Serving:

Temperature: 15°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 50+ year old vines.



Vinification:

100% whole bunch, using indigenous yeasts for fermentation. Aged in barrel (30% new) for 12 months + 4 months in stainless steel. Unfined and unfiltered.







Tasting Notes:

The vineyards are next to Clos de Citeaux. They are managed on contract by Pierre Girardin who then buys the grapes. Bright purple colour and this does indeed express the whole bunch character, very bright. Old vines, very lovely, ripe strawberry, but still with some energy, smoother behind, with good length. Jasper Morris. 2019 review.



Soil Type:

Clay-limestone soils with rock debris and high levels of iron



Method:

Organic, Biodynamic

Trade Portal

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LES GRANDS ÉPENOTS

PIERRE GIRARDIN

