

PIERRE GIRARDIN Pommard 1^{ER} Cru 'Les Rugiens Bas' 2021

01

Provenance: Pommard, Burgundy

02

Grape Variety: 100% Pinot Noir

03

04

Pairing: Game, thick cut beefsteak, lamb, stewed poultry, cheeses with well-developed flavours 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 30+ 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:

From below, purchased grapes. Bright mid perfume. At first a ripe and slightly blocky nose, then the peony and rose notes plus some fresh raspberry. Extra density, but actually too much sweet red fruit and not so obviously Rugiens in character. Very good acidity behind. 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 RUGIENS-BAS

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