



**CLOS CACHET**  
the finest French wines

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# PIERRE GIRARDIN

## Puligny-Montrachet 1<sup>ER</sup> Cru 'Enseignéres'

### 2021

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01

**Provenance:**

Puligny-Montrachet, Burgundy

02

**Grape Variety:**

100% Chardonnay

03

**Pairing:**

Poultry in sauce, veal fried with mushrooms, foie gras, lobster, grilled or fried sea-fish

04

**Serving:**

Temperature: 12°C

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**Grassl**

Liberté Glass



**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:**

Indigenous yeast. Fermented and aged in a 456L barrels (40% new) for 12 months + 6 months in stainless steel.



**Tasting Notes:**

Purchased grapes. Pale colour with lime tints. Attractive floral nose. Starts discreetly, but builds significant density of yellow fruit below, with enough acidity too, good weight for a village wine, and in balance. Jasper Morris. 2019 review.



**Soil Type:**

Limestone



**Method:**

Organic

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**Trade Portal**

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