

## PIERRE GIRARDIN Puligny-Montrachet 1<sup>ER</sup> Cru 'Folatières' 2021

Puligny-Montrachet, Burgundy

**Provenance:** 

**Grape Variety:** 

100% Chardonnay

Pairing:

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

**Serving:** 

Temperature: 12°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 40+ 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:**

A domaine holding of 0.29ha. Pale primrose, the reduction holds back the nose a touch. Very lean and intense, but with extra density behind compared to Enseignères. This will need more elevage and is slightly hard to judge at the moment. Jasper Morris. 2019 review.



Soil Type:

Limestone



Method:

Organic



Grassl

Liberté Glass



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