



**CLOS CACHET**  
the finest French wines

# PIERRE GIRARDIN

## Puligny-Montrachet

### 2021

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



**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. Sourced from two lieux-dits that lay side by side at the northern end of Puligny-Montrachet on the border of Meursault: "Les Charmes" & "Les Corvées des Vignes". These grapes are from 30+ year old vines.



**Vinification:**

Fermented and aged in 456L barrels (50% new) for 12 months + 7 months in stainless steel.



**Tasting Notes:**

This northern location shows a little more acidity and less of the richness, with a healthy amount of oak balancing it out.



**Soil Type:**

Brown limestone soils



**Method:**

Organic, Biodynamic

**Clos Cachet**

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**Trade Portal**

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