

PIERRE GIRARDIN Vosne-Romanée 1^{ER} Cru 'Les Suchots' 2021

01

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Provenance: Vosne-Romanée, Burgundy

Grape Variety: 100% Pinot Noir

04

Pairing:

Strong-flavoured meats, poultry, lamb, roast feathered game, thick cut beef, foie gras poêlé **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. This cuvee is part of a contract by, which they run the vineyards and then buy the grapes. The vines are well situated at the top, according to Pierre. 70+ year old vines.



Vinification:

90% whole bunch with indigenous yeast. Aged in barrel (40% new) for 12 months + 4 months in stainless steel. Unfined and unfiltered.





Tasting Notes:

Rich dense purple, with a rather reductive nose at the moment. Very concentrated colour and the nose cleans up. This is a dense Suchots, which doesn't close down in the middle, but the tannins are a little rougher than expected at the finish – though this might be the reduction speaking. If that is the explanation then this wine may well merit a fourth star rating. 2019 review.



Soil Type:

Limestone mixed with clayey marls



Method:

Organic (certified)

Trade Portal

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LES SUCHOTS

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