

PIERRE GIRARDIN Vosne-Romanée 'Champs Perdrix' 2021

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Provenance: Vosne-Romanée, Burgundy **Grape Variety:** 100% Pinot Noir

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Pairing: Strong-flavoured meats, poultry, lamb, roast feathered game, thick cut beef, foie gras poêlé

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Serving: Temperature: 15°C



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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. One of the great lieux-dits of Vosne-Romanée, sitting just above La Tache, La Romanée, and Aux Reignots. 70+ year old vines.



Vinification:

100% whole bunch, Indigenous yeast. Aged in barrel (66% new) for 10 months + 2 months in stainless steel. Unfined and unfiltered



Tasting Notes: Silky & elegant wine. Yet to be reviewed.



Soil Type: Limestone mixed with clayey marls



Method: Organic (certified)

Trade Portal www.closcachet.com.au Instagram: @closcachet



Clos Cachet 20 Capella Crescent, Moorabbin VIC 3189 0401 233 238

Grassl Cru Glass