

# PIERRE GIRARDIN Vosne-Romanée 'Hauts Beaumonts' 2021

Provenance:

Vosne-Romanée, Burgundy

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Strong-flavoured meats, poultry, lamb, roast feathered game, thick cut beef, foie gras poêlé 04

**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. 20+ year old vines.



## Vinification:

100% whole bunch with indigenous yeast. Aged in barrel (30% new) for 12 months + 4 months in stainless steel. Unfined and unfiltered.







## **Tasting Notes:**

Part of a contract by, which they run the vineyards and then buy the grapes. This a really steep vineyard, straight on to the limestone, with grass between the rows. Only one third whole bunch has been used here. I could not quite make sense of the bouquet, which had a strange walnut character, which I suspect is temporary. Fortunately there is a good concentration of very pure fruit behind, with a softer, oakier finish. A cautious rating today, but I would like to see the wine again. Jasper Morris. 2019 review.



### **Soil Type:**

Limestone mixed with clayey marls



#### Method

Organic (certified), Biodynamic

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

Grassl

Cru Glass



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