

# Vincent Girardin

France - Borgogna Côte de Beaune - Meursault



VINCENT GIRARDIN

**Ownership/Founders** Compagnie des Vins d'Autrefois / Vincent Girardin  
**Start of Activity** 1982  
**Vitiviniculture** Traditional  
**Hectares** 21  
**Bottles produced** 400.000

## BIENVENUES-BATARD-MONTRACHET GRAND CRU

**100% Chardonnay**

**Production area:** Montrachet

**Terrain:** argilla e calcare con molta ghiaia. La pendenza è bassa. Esposizione est

**Harvest:** manual

**Vinification:** clusters are lightly crushed and then moved in a low-pressure pneumatic press to achieve slow extraction. After slight racking of the must, the wine is put into 228-liter French oak barrels (30% new oak) for both alcoholic and malolactic fermentation with native yeasts

**Refinement:** Aging on fine lees for 18 months. One month before bottling, the wine from the different barrels is put into a stainless steel tank to do blending. Finally, the wine is lightly filtered before bottling

**Color:** bright golden yellow

**Fragrance:** Rich and complex aromas reminiscent of hazelnut and honey

**Flavor:** great depth, but also softness. Intense and persistent flavor

**Alcoholic Grade:** 13.5% vol



Vincent Girardin was born in 1961 in Santenay, he is part of a family of winemakers who began in the seventeenth century and represents the eleventh generation. It started out on its own in 1982 with only 2 hectares of vineyards, to which he added a few plots when his father withdrew from the business and could therefore devote himself fully to the vine. In 2012, Vincent decided to sell his business to Compagnie de Vins d'Autrefois, whose president, Jean-Pierre Nié, entrusted Eric Germain, son of Henri Germain and with the company since 2000, with the technical side of the business and Marco Caschera with commercial management. The winery's philosophy is linked to the territory, and therefore the work in the vineyard is essential to produce the best grapes. The harvest is done manually to preserve the integrity of the bunches, and modern equipment is used in the service of traditional winemaking in order to obtain elegance, terroir identity and precision in the wines. All its wines stand out for their minerality, especially the Corton-Charlemagne, an extraordinary interpreter of the terroir of Burgundy. The Meursault and Puligny wines are extremely elegant, with the slightest differences in soil perfectly represented in the various bottles, while the Côte de Beaune reds, masterfully interpreted by Eric Germain, make Vincent Girardin a major all-round player in Burgundy.