

# 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

## MARANGES VIEILLES VIGNES

100% Pinot Noir

**Production area:** in the villages of Sampigny-Les-Maranges, Dezize-Les-Maranges and Cheilly-Les-Maranges

**Terrain:** argilloso-calcareo su pendii esposti a sud-est

**Harvest:** manual

**Vinification:** The grapes are lightly pressed and destemmed, then placed whole in stainless steel tanks, followed by cold maceration for several days. The active fermentation phase takes place under temperature control. During this period, the wine is pumped over and/or punched down. At the end of fermentation, the free-run juice is separated from the solids.

The pomace is pressed at low pressure in a pneumatic press

**Refinement:** in wooden barrels (approximately 30% new) for 12 months, during which malolactic fermentation takes place. Subsequently, the wine from the various barrels is blended in vats one month before bottling

**Color:** rosso intenso

**Fragrance:** black fruit concentrate

**Flavor:** rich, bright fruit, with fine, soft tannins



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.