

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



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.

POMMARD VIEILLES VIGNES

100% Pinot Noir

Production area: in the village of Pommard, north of the village on the Volnay side, with south-east exposure

Terrain: molto argilloso, con presenza di calcare in superficie

Harvest: manual

Vinification: the grapes are partially destemmed, then transferred to temperature-controlled stainless steel tanks. Alcoholic fermentation begins with indigenous yeasts and lasts about 3 weeks. Remounting and fulling are done very gently. Soft pressing

Refinement: in barriques after a brief rest (15% new).

Malolactic fermentation begins spontaneously. Aging lasts 14 months on fine lees. Bottling without clarification and filtration

Color: deep ruby red

Fragrance: aromas of cassis, violet and musk

Flavor: rich and intense, with nice acidity

Alcoholic Grade: 13% vol