

# 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

## PULIGNY-MONTRACHET 1ER CRU LES COMBETTES

**100% Chardonnay**

**Production area:** Burgundy, Côte de Beaune

**Terrain:** argillo-calcareo, sottosuolo composto da diversi strati di calcare (ciottoli, terreni marnosi)

**Harvest:** manual

**Vinification:** grapes are hand-picked and selected at the time of harvest. The grapes are pressed entirely in a low-pressure pneumatic press. A cold decantation is then carried out for 12 hours. The must is put into 228-liter oak barrels (25% new oak) for both alcoholic and malolactic fermentation

**Refinement:** Long aging for 18 months. One month before bottling, the wine from the different barrels is put into a stainless steel tank to carry out blending. The wine is finally lightly filtered before being bottled

**Color:** Bright straw yellow with golden highlights

**Fragrance:** aromas of hawthorn flowers, ripe tropical fruits such as mango and pineapple, green apple, and hints of flint

**Flavor:** Powerful and extremely elegant, with crisp freshness and sinuous smoothness, lingering minerality

**Alcoholic Grade:** 13% 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 the Compagnie de Vins d'Autrefois whose president Jean Pierre Nié entrusted Eric Germain, in the company since 2000, with the technical side and Marco Caschera with the commercial management. Girardin's philosophy is linked to the territory, so first work in the vineyard to allow micro-oxygenation, then manual harvesting to preserve the bunches intact and the use of modern technology only to extract the maximum from the grapes in order to obtain elegance in scents and strength in taste. All its wines stand out for their minerality, especially the Corton-Charlemagne, an extraordinary interpreter of the terroir of Burgundy. Great elegance in the Meursault and the Puligny where the smallest differences in soil are perfectly represented in the different bottles, and then the Côte de Beaune reds masterfully interpreted by Eric Germain that make Vincent Girardin a great all-round protagonist of Burgundy.