

# 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 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.