

# DOMAINE JACQUES GIRARDIN

## BOURGOGNE PINOT NOIR «VIEILLES VIGNES»



The entire Girardin family are renowned winemakers, including Jacques' father Jean, and his well-known brother, Vincent. Jacques has been producing wine from his own domaine since 1978. Located in Santenay, the 17-hectare Domaine Jacques Girardin produces a range of red and white wines, featuring 1er Cru sites in Santenay, Savigny-lès-Beaune and Chassagne-Montrachet and an exceptional old vines Bourgogne Pinot Noir. The domaine is run by Jacques and his wife, Valerie. Their son, Justin, has recently joined the domaine after working in vineyards in Australia. He brings a

modern sensibility to this very traditional Burgundian estate.

<b>Region:</b>	Burgundy
<b>Appellation:</b>	Bourgogne Rouge
<b>Owner:</b>	Jacques and Valerie Girardin, Justin Girardin
<b>Established:</b>	1978
<b>Farming Practices:</b>	Sustainable
<b>Vineyard:</b>	2.25 ha
<b>Soil:</b>	Clay and Limestone
<b>Grape Varieties:</b>	100% Pinot Noir
<b>Avg Age of Vines:</b>	50 years
<b>Yield/Hectare</b>	50-60 hl/ha
<b>Avg Production:</b>	15,000 bottles

**Vinification and Élevage:** The grapes are de-stemmed, lightly pressed and go through a cool maceration in tank in order to extract the primary aromas. Utilizing indigenous yeasts, alcoholic fermentation is then carefully monitored. Extraction is gentle, respecting the grape variety, terroir and vintage. The wine is allowed to settle and then racked into barrels. The malolactic fermentation takes place in barrels with aging on lees. Total aging is 15-18 months in 20% new and 80% used oak.

**Tasting Notes:** Fresh and elegant nose with dark fruit aromas – black and red currants, blackberries, plums. Supple wine, lightly structured, fruity and fresh. Classic Pinot Noir with a touch of Burgundian earthiness in the elegant finish.

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