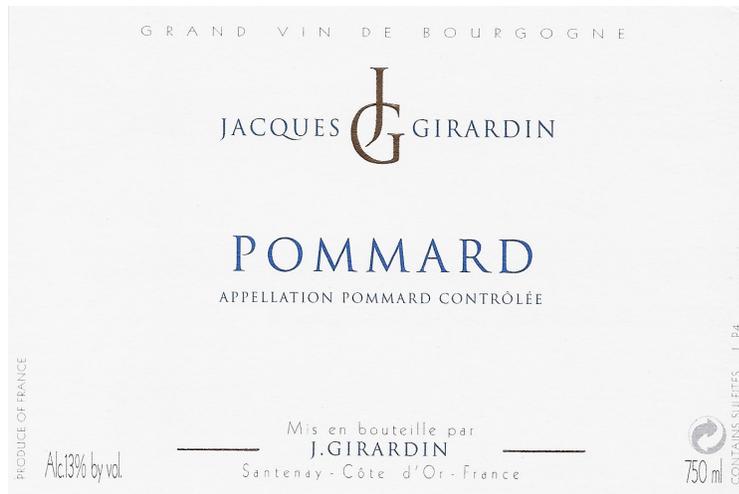


DOMAINE JACQUES GIRARDIN

POMMARD



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 vine-

yards in Australia. He brings a modern sensibility to this very traditional Burgundian estate.

Region:	Burgundy
Appellation:	Pommard
Owner:	Jacques and Valerie Girardin
Established:	1570
Farming Practices:	Sustainable
Vineyard:	1.17 ha
Soil:	Clay and Gravel
Grape Varieties:	100% Pinot Noir
Avg Age of Vines:	30 years
Yield/Hectare	40 hl/ha
Avg Production:	6,500 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.

About The Vineyards: Girardin's Pommard comes from three distinct sites: Les Vignots, Les Cras and Les Combes Dessous, all of which lend their distinct terroir to make a balanced, village Pommard.

Tasting Notes: Rich, powerful and structured wine. Prevalent red fruit with spicy notes. This is a great bottle to lay down for 7-10 years.

IMPORTED BY

