

Pierre Girardin,  
**Meursault `Le Limozin` 2018**  
Meursault, Burgundy, France



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|-----------------|------------------------|
| Grape Varieties | <b>100% Chardonnay</b> |
| Winemaker       | <b>Pierre Girardin</b> |
| Closure         | <b>Natural Cork</b>    |
| ABV             | <b>13%</b>             |

## PRODUCER

Pierre Girardin, son of Vincent Girardin, is the 13th generation of his family to make wine in Burgundy. Pierre spent a significant part of his childhood in his family's vineyards and cellar, both helping and learning from his father. Vincent sold the family domaine and négociant business in 2011 but kept 4.5 hectares of his best sites, primarily in Meursault, Pommard and Volnay, to pass onto his son. The family's widespread contacts throughout the Côte d'Or have enabled Pierre to supplement his domaine sites with long-term contracts with top growers. Pierre completed his first vintage aged 21 years old.

## VINEYARDS

Pierre has sought out interesting and often overlooked parcels over the past few years, with growers who share the same viticultural philosophy and either already farm organically or are moving toward certification. Meursault 'Limozin' comes from one of the top plots in Meursault, bordering Premier Cru 'Les Genevrières'. The vineyard is farmed organically and the vines are at least 50 years old.

## VINTAGE

Winemakers across Burgundy were very enthusiastic about the 2018 crop, with the fruit in peak health and the region back to producing good quantities of quality fruit, in comparison to the difficult harvests of recent years. 2018 began with a warm spring and budburst in early April with the entire vintage continuing ahead of the schedule, with flowering in mid-June followed by a rapid fruit set. Ripening continued at a fast pace with warm summer temperatures. Fortunately, hydric stress was avoided due to the water reserves from winter and spring rainfall.

## VINIFICATION

Pierre vinifies on a 'micro-cuvée' scale and practises low-intervention winemaking, using indigenous yeasts to help capture the purity of each site. The grapes were gently pressed and then fermented and aged in custom-made 456-litre barrels from François et Frères, of which 30% were new.

## TASTING NOTES

This wine has opulent, concentrated aromas of stone fruit, citrus blossom and sweet pastries. The palate is perfectly balanced with a fine tune acidity and mouthwatering minerality.