





Burgundy, Domaine Piquet Girardin, AOC Auxey-Duresses, Blanc

AOC Auxey-Duresses, Bourgogne, France

Domaine Piquet Girardin was born from the merger of two estates, Anne-Marie Girardin's and Dominique Piguet's, both from families with deep winegrowing roots. Today, their son Damien takes over.

The domaine has grown with each acquisition. Todya they cultivates 18 appellations on around 12 hectares of the finest Côte de Beaune vineyards, from Pommard to Maranges, via Meursault, Auxey-Duresses, Puligny-Montrachet, Chassagne-Montrachet and Santenay.

PRESENTATION

At the threshold of a valley that plunges into the Hautes-Côtes to the west of Meursault, the village of Auxey was a dependency of the Abbey of Cluny in the Middle Ages. Following on from Volnay, the Bourdon mountain faces south-east: this is the Pinot Noir terroir. The very fine soil of Mont Mélian, on the other side of the road, is ideal for Chardonnay.

LOCATION

Bourdon mountain gives the vines a south-east orientation

TERROIR

The soils are light, marly-limestone, always well drained, with a gentle slope. Maturities are very good.

IN THE VINEYARD

Altitude: Average of 280m

WINEMAKING

Stainless steel vat.

AGFING

Aged 100% in oak barrels for 12 months, with 30% new barrels

VARIETAL

Chardonnay 100%

GM: NC

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

TASTING

The result is a very mineral, fruity wine with a surprisingly pale, gold-green color. The nose offers notes of vanilla and white fruit, such as pear. The palate is round, with notes of citrus and fresh almond. The finish is chiseled, with mineral and a hint of iodine.

FOOD PAIRINGS

Perfect as an aperitif, with blanquette de veau, shrimp bisque, stuffed capon or fine charcuterie.

