Burgundy, Domaine Piquet Girardin, AOC Auxey-Duresses Premier Cru Les Grands Champs, Rouge

AOC Auxey-Duresses Premier Cru Les Grands Champs, 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
On 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
Meursault 1er cru Les Bouchères comes from a single parcel.

TERROIR
Auxey-Duresses 1er Cru les Grands Champs comes from a single parcel, located right in the middle of the climat, on stony marl-limestone soil.

IN THE VINEYARD
Density: 10,000 vines per hectare
Exposition: South
Altitude: 256 m

WINEMAKING
Stainless steel vat.

AGEING
Aged 100% in oak barrels for 12 months with 20% new barrels.

VARIETAL
Pinot Noir 100%

GM: NO

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

SERVING
16°C/61°F

AGEING POTENTIAL
5 to 10 years

TASTING
A cherry-red colour. The nose offers rich notes of black berries. Supple, fine and tannic on the palate, with a blackberry finish. This wine, comparable to some Volnays, has great ageing potential.

FOOD PAIRINGS

It should be served at a temperature of between 14 and 16°C. It goes well with dishes such as fish, shellfish and seafood, poultry, white meats and certain meats in sauce.

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