





Burgundy, Domaine Piquet Girardin, AOC Santenay Premier Cru La Comme, Rouge

AOC Santenay Premier Cru La Comme, 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

Situated on the route des grands crus, the most southerly part of the Côte de Beaune, Santenay is an appellation with a growing reputation. The name 'La Comme' is the regional form of Combe, as the vineyard is an extension of the Combe de Saint-Aubin. Often windy, the grapes are better protected from rot

LOCATION

Meursault 1er cru Les Bouchères comes from a single parcel.

TERROIR

The estate's largest parcel, it is located to the north of the village of Santenay alongside the Chassagne-Montrachet vines, facing south and south-east, on a medium slope covered with light grey limestone marl that provides ideal drainage for growing vines. This parcel abounds in stony scree rich in iron oxide, making it ideal for growing Pinot Noir. This scree gives the wine a rich structure and a unique elegance.

IN THE VINEYARD

Density: 10,000 vines per hectare

Exposition: South Altitude: 230 m

WINEMAKING

Stainless steel vat.

AGEING

Aged 100% in oak barrels for 12 to 15 months, with 20% new barrels of medium to high toast.

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

Intense fruity aromas of redcurrant, plum and black cherry enhanced by notes of white pepper and kirsch. Nervous, fleshy and fullbodied, this wine has character and a fine structure. The finish is long and fruity.

FOOD PAIRINGS

An ideal accompaniment to the finest dishes, such as well-cooked red meats, game and classic cheeses.



