



Wine: Charmes Chambertin Grand Cru

Domaine: Girardin Père & Fils

Vintage: 2008

Grape: Pinot Noir 100%

Guyot pruning with different yearly works in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches). The vines are 60 years old.

Alcohol: 13,5%

Vineyard :

The grapes come from the AOC Charmes Chambertin Grand Cru parcel in the Gevrey Chambertin village, in the Côte de Nuits.

Soil type:

Clay and limestone. The slope is medium.

Vinification & maturing

Harvest-picking by hand. The grapes are sorted twice (when picking the grapes and on the sorting table), then partially destemmed and we put them in stainless steel thermo-regulated tanks. The alcoholic fermentation can begin with natural yeasts we have in the grape berries around 3 weeks. Pumping-over (the must) and crushing are very soft in order to be very careful about the substance and order to get the purest and most representative wines we can have. Soft pressing. The wine is put into the cask further to a soft settling of the juice in French oak (30% for new oak). The malolactic fermentation can begin then with natural bacterium from the juice. The ageing lasts 18 months on fine lees. We follow the lunar calendar for the bottling without fining and filtering. The Charmes Chambertin is bottled when the moon is down and when the day is root (wines for ageing) according to the lunar calendar.

Tasting notes

The Charmes Chambertin has high colour, is intensively aromatic, evoking blackcurrant berries and other small red and black fruits, animal notes of musk and fur, and often – once the wine has matured – liquorice. It is powerful, blending tannins with abundant mellowness and a good level of acidity.

Food pairing

Poultry, red and roasted meats, game or cheese

Serving temperature

15-16°C

(Indeholder sulfitter)

