

— JUSTIN GIRARDIN —



# CATALOGUE 2021



SAS Justin Girardin, 13 rue de Narosse 21290 Santenay

# — JUSTIN GIRARDIN —



Justin's family is in Burgundy since the 1570's.

Justin represents the 13th generation as head of a 17 hectares that stretches from Santenay to Savigny-les-Beaunes via Chassagne-Montrachet and Pommard. Rich from an ancestral know-how and inexhaustible energy, he shows audacity and determination every day. His experiences outside Burgundy bring modernity and creativity to the elaboration of his wines. We are in Burgundy ; a vineyard with a wide variety of soils and sub-soils. It is important that each wine reflects its terroir in all its complexity.

Domaine Girardin, 13 rue de Narosse 21290 Santenay



— JUSTIN GIRARDIN —



**White wines**



# JUSTIN GIRARDIN

## BOURGOGNE CHARDONNAY

**Surface :** 1.21hectares

**Average production :** 55hl/ha

**Age of vines :** 25 years

**Grape variety :** Chardonnay

### Ageing:

Half French oak barrels and half in tanks. No new oak.

Origin of wood: Allier, Vosges Bertranges

Wine remained 12 months in barrels and in tanks : blending before bottling.

### Viticulture:

Pruning style: Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Triple sorting: in the vineyard (twice) and in the winery on sorting table

### Winemaking:

The grapes are pressed upon arrival at the winery. We practice a fermentation with a low temperature to keep all the flavours.

We start the alcoholic fermentation in vats to have a regular fermentation, then when alcoholic fermentation is running we put the wine into barrels .

We use only natural yeasts to keep the charm and character of each wine.

### Maturing:

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

We made a fining to have clearer wine, then we filtered it lightly to remove impurities (a light deposition in a bottle does not alter any taste in the wine )

Bottling in favourable lunar day.

### Tasting notes :

Brilliant colour.

Pleasant nose with fruity notes.

Round mouth with a beautiful typical volume of Chardonnay.

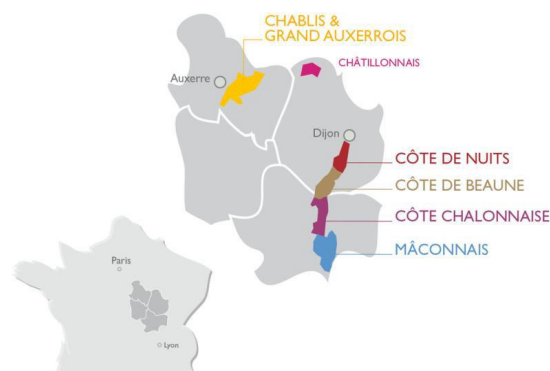
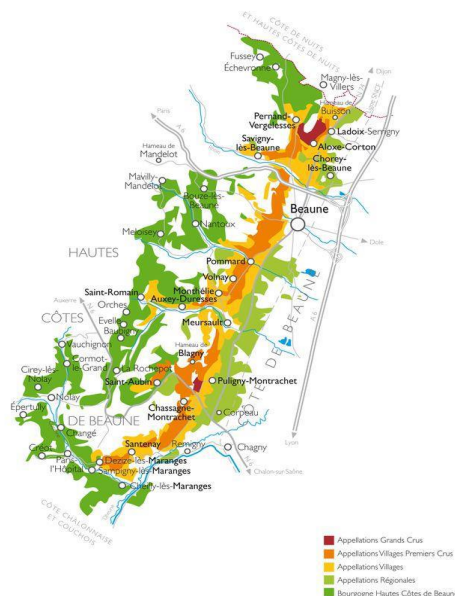
Serve at 12°C ; keep 3 to 4 years.

### Wine pairings:

Appetizers, fish, seafood, oysters, delicate entries



### Côte de Beaune et Hautes Côtes de Beaune





## SANTENAY « LES TERRASSES DE BIEVAUX »

**Surface :** 3.05 hectares

**Average production :** 45hl/ha

**Average age of vines :** 30 years

**Grape variety :** Chardonnay

### Ageing:

French oak barrels

Origin of wood: Allier and Bertranges

15 % of new oak.

Wine remained 12 months in barrels.

### Viticulture:

Pruning style: Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Triple sorting: in the vineyard (twice) and in the winery on sorting table

### Winemaking:

The grapes are pressed upon arrival at the winery. We practice a fermentation with a low temperature to keep all the flavours.

We start the alcoholic fermentation in vats to have a regular fermentation, then when alcoholic fermentation is running we put the wine into barrels.

We use only natural yeasts to keep the charm and character of each wine.

### Maturing:

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

We made a fining to have clearer wine, then we filtered it lightly to remove impurities (a light deposition in a bottle does not alter any taste in the wine)

Bottling in favourable lunar day.

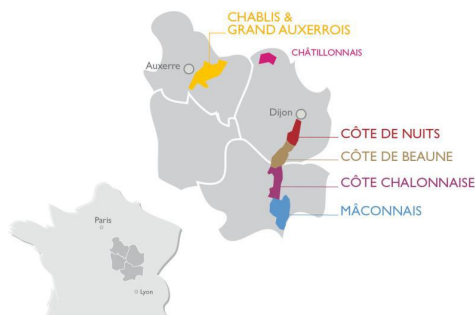
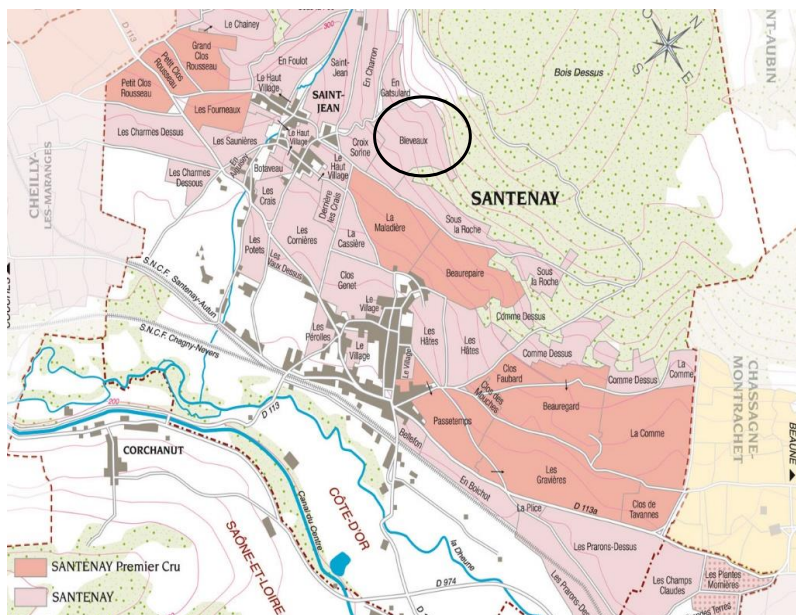
### Tasting notes :

The wine is clear and brilliant, mineral and floral, fresh and vigorous. Its aromatic expression features notes of bracken and hazelnut.

Serve between 12°C and 14 °C ; keep 5 to 7 years

### Wine pairings::

Chicken stew, Camembert, Brie, crab, steamed prawns, grilled chicken fillets, Gruyeres, Goudas, fish stew, pâtés, baked fish, raw fish Veal sauce.



# JUSTIN GIRARDIN

## MEURSAULT

**Surface :** 0.36 hectares

**Average production :** 48hl/ha

**Age of vines :** 40 years

**Grape variety:** Chardonnay

### Ageing:

French oak barrels

Origin of wood: Allier and Bertranges

25 % of new oak.

Wine remained 24 months in barrels.

### Viticulture:

Pruning style: Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

### Winemaking:

The grapes are pressed upon arrival at the winery. We practice a fermentation with a low temperature to keep all the flavours.

We start the alcoholic fermentation in vats to have a regular fermentation , then when alcoholic fermentation is running we put the wine into barrels . We use only natural yeasts to keep the charm and character of each wine.

### Maturing:

In French oak barrels. The malolactic fermentation is performed in barrels with ageing on fine lees.

We made a fining to have clearer wine, then we filtered it lightly to remove impurities (a light deposition in a bottle does not alter any taste in the wine ) Bottling in favourable lunar day.

### Characteristics:

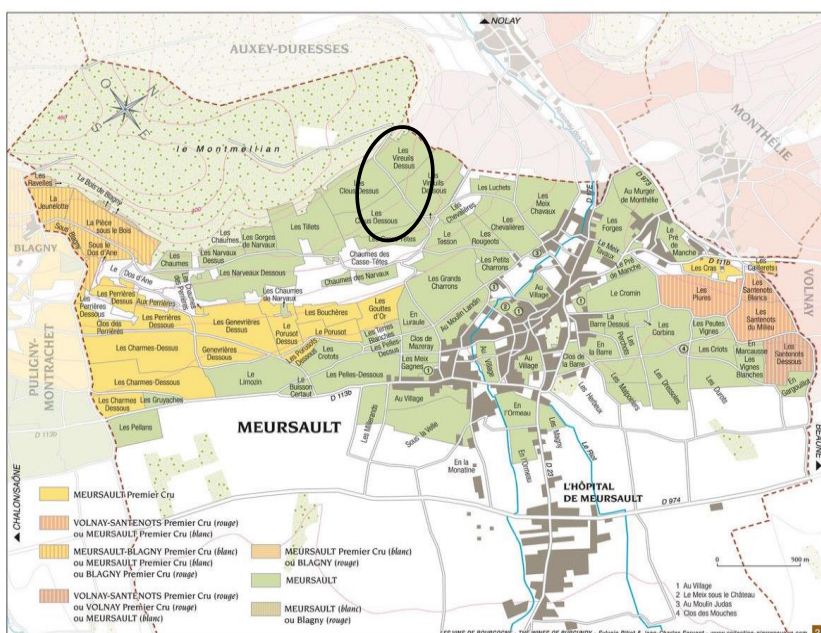
Pale yellow colour, offers a nose plenty of fruit flavours : peach, melon, apricot and exotic fruits. The palate is also very intense with a long finish on minerality.

Serve between 12°C and 14°C ; keep 5 to 7 years.

### Wine pairings:

Prawn cocktail avocado, grilled sea bass

stew of veal in a cream sauce - Beaufort cheese







## CORTON CHARLEMAGNE GRAND CRU

**Surface :** 0.18 hectares

**Average production :** 40hl/ha

**Age of vines :** 55 years

**Grape variety:** Chardonnay

### Ageing:

French oak barrels

Origin of wood: Allier and Bertranges

35 % of new oak.

Wine remained 24 months in barrels.

### Viticulture:

Pruning style: Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

### Winemaking:

The grapes are pressed upon arrival at the winery. We practice a fermentation with a low temperature to keep all the flavours.

We start the alcoholic fermentation in vats to have a regular fermentation, then when alcoholic fermentation is running we put the wine into barrels. We use only natural yeasts to keep the charm and character of each wine.

### Maturing:

In French oak barrels. The malolactic fermentation is performed in barrels with ageing on fine lees.

We made a fining to have clearer wine, then we filtered it lightly to remove impurities (a light deposition in a bottle does not alter any taste in the wine)

Bottling in favourable lunar day.

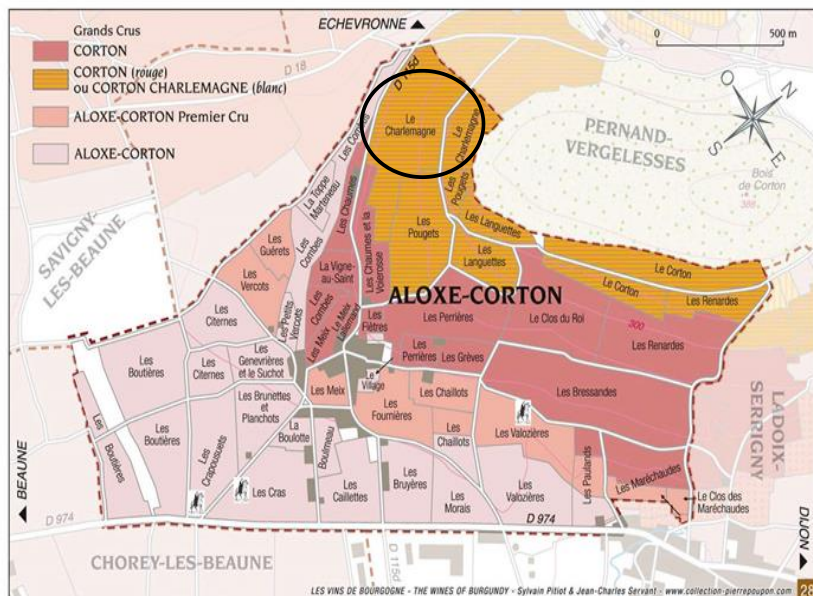
### Characteristics:

Ripe and very expressive on the nose, with yellow fruit and rocky mineral notes, complex with great freshness, some notes of hazelnut, well structured and really long, with a powerful creamy finish.

Serve between 12°C and 14°C ; keep 10 years and more.

### Wine pairings:

Serve with shellfish, lobster, foie gras and poultry dishes in creamy sauces.





— JUSTIN GIRARDIN —



**Red wines**

# JUSTIN GIRARDIN

## BOURGOGNE PINOT NOIR

**Surface:** 2.25 hectares

**Average production:** 49hl/ha

**Age of vines:** 50 years old

**Grape variety:** Pinot Noir

### Ageing:

French oak barrels

Origin of wood: Allier and Vosges

50 % in oak (no new oak) 50% in tank

Wine remained 15 months in barrels.

### Viticulture:

Pruning style: Cordon de Royat and Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Triple sorting: in the vineyard (twice) and in the winery on sorting table

### Winemaking:

Grapes are destemmed, put into vat at 12°C during 5 days (cold pre-fermentary) to extract the primary aromas.

Indigenous yeasts.

Smooth extraction respecting the grape variety, terroir and vintage.

Fermentation lasts around 20 days.

### Maturing:

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

No sticking, just slightly filtered before bottling according to turbidity.

Bottling in favourable lunar day.

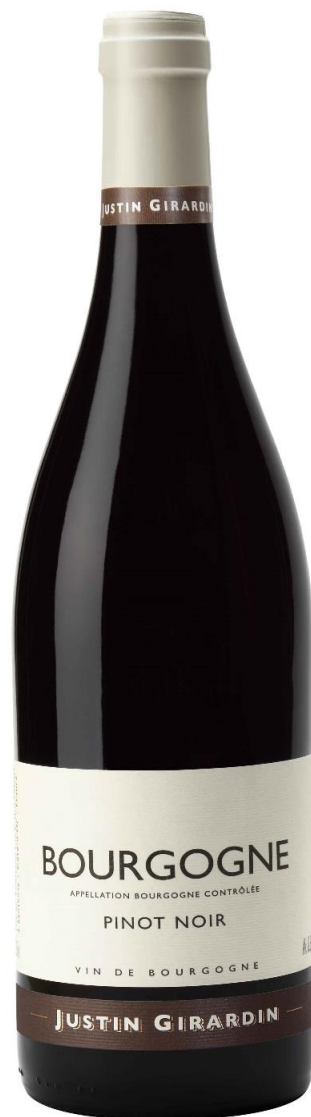
### Serving suggestions:

Fresh and elegant nose. Red fruit aromas. Supple wine, lightly structured, fruity and fresh.

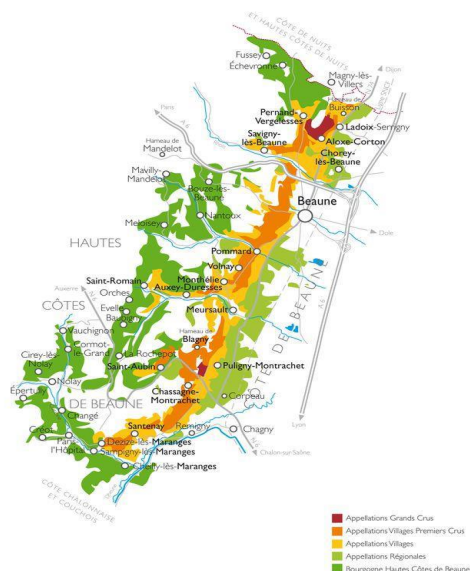
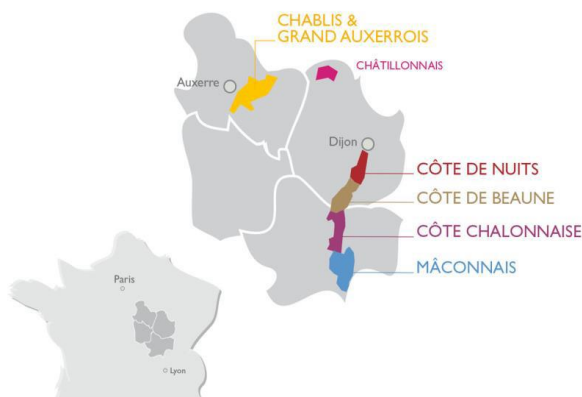
Serve between 16°C and 17°C ; keep 3 to 4 years

### Wine pairings:

White meat, poultry, pies, light cheeses.



Côte de Beaune  
et Hautes Côtes de Beaune





## MARANGES “VIEILLES VIGNES”

**Surface :** 1.10 hectares

**Average production:** 45hl/ha

**Age of vines:** 50 years old

**Grape variety:** Pinot Noir

### Ageing:

French oak barrels

Origin of wood: Allier and Vosges

15 % of new oak.

Wine remained 12 months in barrels.

### Viticulture:

Pruning style: Cordon de Royat and Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Triple sorting: in the vineyard (twice) and in the winery on sorting table

### Winemaking:

Grapes are destemmed, put into vat at 12°C during 5 days (cold pre-fermentary) to extract the primary aromas.

Indigenous yeasts.

Smooth extraction respecting the grape variety, terroir and vintage.

Fermentation lasts around 20 days.

### Maturing:

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

No sticking, just slightly filtered before bottling according to turbidity.

Bottling in favourable lunar day.

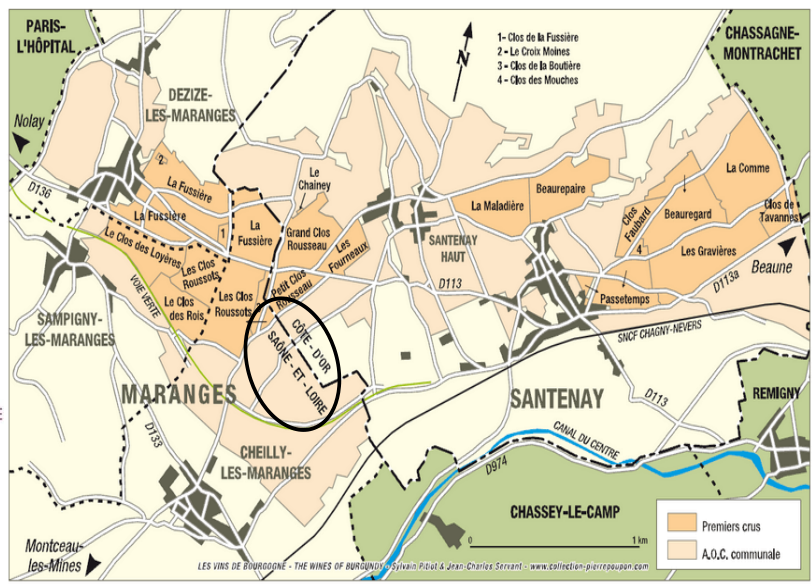
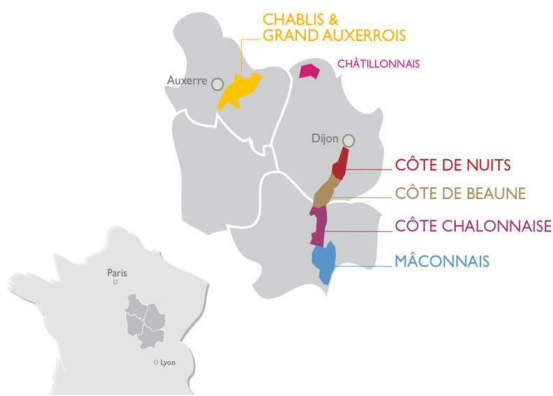
### Serving suggestions:

Beautiful ruby colour, a red fruits and violet bouquet. In mouth we find a delicate woodiness which brings a fine structure to the wine.

Serve between 16°C and 17°C ; keep 4 to 5 years

### Wine pairings:

Beef filet, veal, poultry...



## SANTENAY « VIEILLES VIGNES »

**Surface :** 2.95 hectares

**Average production:** 45hl/ha

**Age of vines:** 45 years old

**Grape variety:** Pinot Noir

### Ageing:

French oak barrels

Origin of wood: Allier and Vosges

15 % of new oak.

Wine remained 12 months in barrels.

### Viticulture:

Pruning style: Cordon de Royat and Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Triple sorting: in the vineyard (twice) and in the winery on sorting table

### Winemaking:

Grapes are destemmed, put into vat at 12°C during 5 days (cold pre-fermentary) to extract the primary aromas.

Indigenous yeasts.

Smooth extraction respecting the grape variety, terroir and vintage.

Fermentation lasts around 20 days.

### Maturing:

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

No sticking, just slightly filtered before bottling according to turbidity.

Bottling in favourable lunar day.

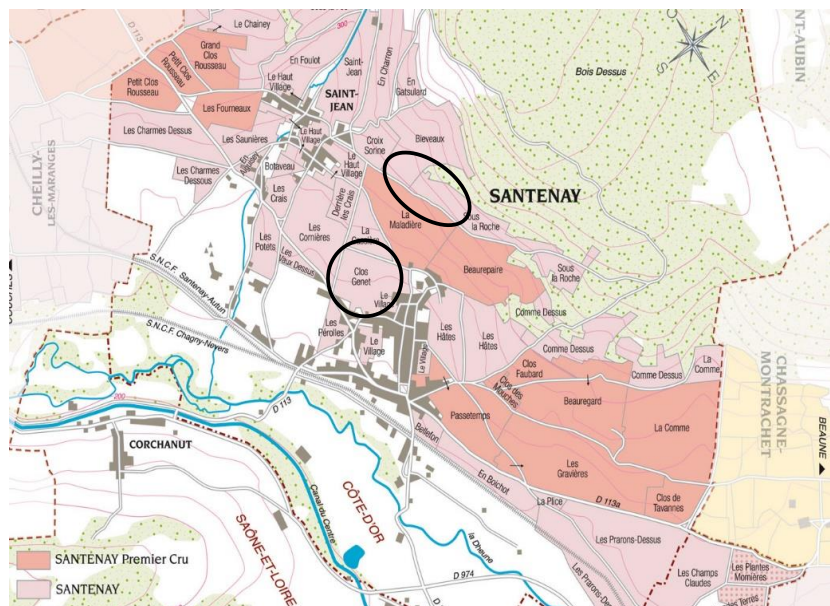
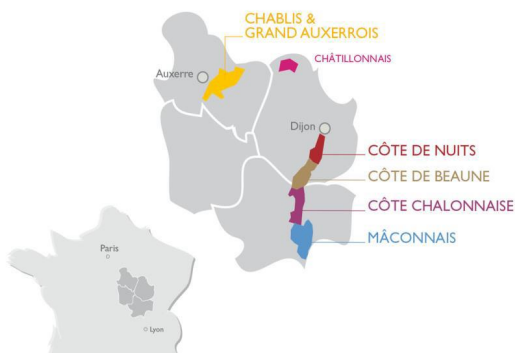
### Serving suggestions:

This is a delicate wine marked by a dominant red fruit (raspberry, blackcurrant)

Serve between 16°C and 17°C ; keep 4 to 5 years.

### Wine pairings:

Red or white meat, game birds. Avoid excessive sauces may mask the delicate flavours.





## « LES GOLLARDES »

SAVIGNY-LES-BEAUNE

APPELLATION SAVIGNY-LES-BEAUNE CONTRÔLÉE

LES GOLLARDES

GRAND VIN DE BOURGOGNE

JUSTIN GIRARDIN

# — JUSTIN GIRARDIN —

## SANTENAY 1<sup>ER</sup> CRU CLOS ROUSSEAU

**Surface:** 1.92 hectares

**Average production:** 42hl/ha

**Age of vines:** 45 years old

**Grape variety:** Pinot Noir

### Ageing:

French oak barrels

Origin of wood: Allier and Vosges

20 % of new oak.

Wine remained 15 months in barrels.

### Viticulture:

Pruning style: Cordon de Royat and Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Triple sorting: in the vineyard (twice) and in the winery on sorting table

### Winemaking:

Grapes are destemmed, put into vat at 12°C during 5 days (cold pre-fermentary) to extract the primary aromas.

Indigenous yeasts.

During fermentation, the temperature is monitored so that it is around 26 °C with a peak at 30°C.

Smooth extraction respecting the grape variety, terroir and vintage.

Fermentation lasts around 20 days.

### Maturing:

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

Slightly filtered before bottling according to turbidity.

Bottling in favourable lunar day.

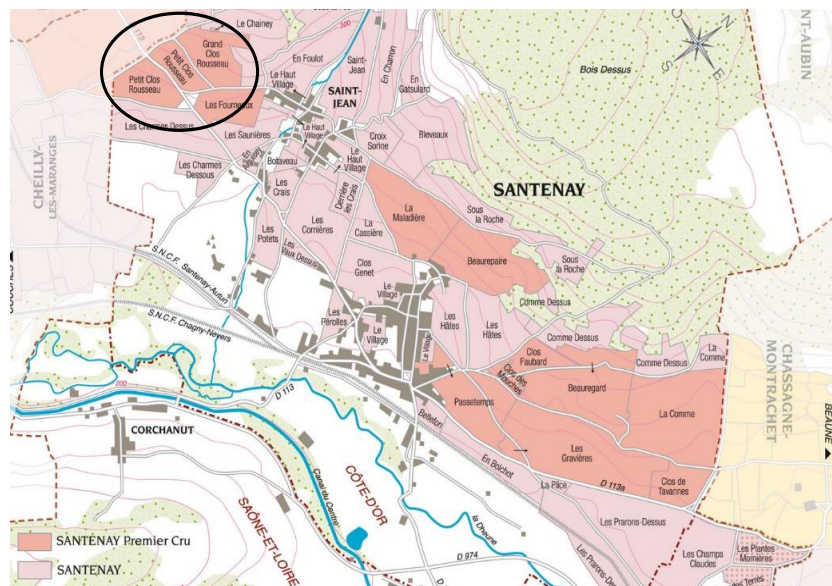
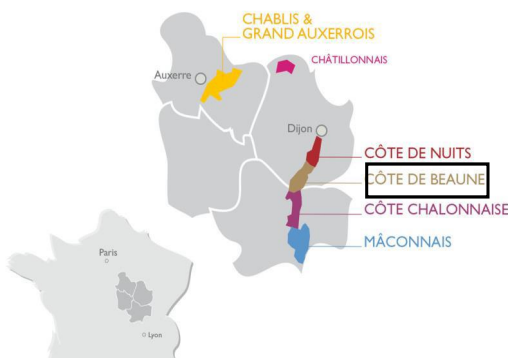
### Serving suggestions:

Beautiful dress, very ripe red fruit aromas. This Santenay is a food wine, structured and powerful.

Serve between 16°C and 17°C ; keep 7 to 9 years.

### Wine pairings:

Red meats, game, cheeses...





# — JUSTIN GIRARDIN —

## SANTENAY 1<sup>ER</sup> CRU « LA MALADIÈRE »

**Surface:** 0.66hectares

**Average production:** 42hl/ha

**Age of vines:** 45 years old

**Grape variety:** Pinot Noir

### Ageing:

French oak barrels

Origin of wood: Allier and Vosges

20 %,of new oak.

Wine remained 15 months in barrels.

### Viticulture:

Pruning style: Cordon de Royat and Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Triple sorting: in the vineyard (twice) and in the winery on sorting table

### Winemaking:

Grapes are destemmed, put into vat at 12°C during 5 days (cold pre-fermentary) to extract the primary aromas.

Indigenous yeasts.

During fermentation, the temperature is monitored so that it is around 26 °c with a pick at 30°C.

Smooth extraction respecting the grape variety, terroir and vintage.

Fermentation lasts around 20 days.

### Maturing:

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

No sticking, just slightly filtered before to bottling according to turbidity.

Bottling in favourable lunar day.

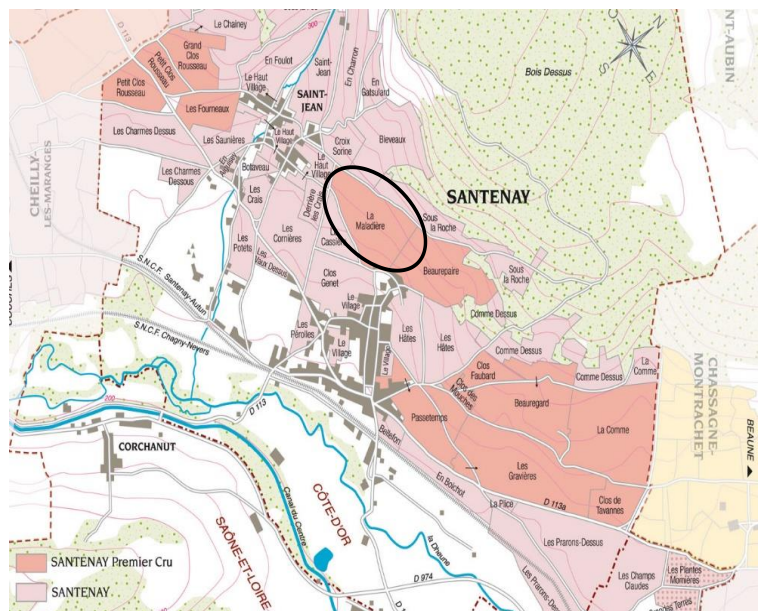
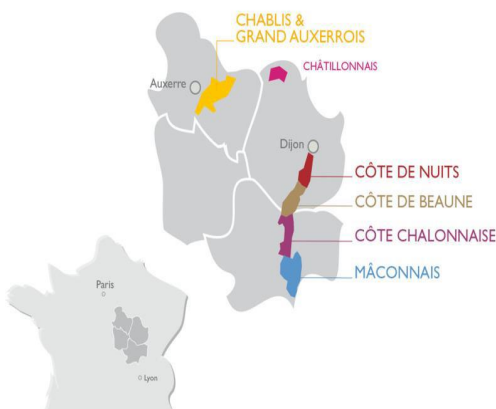
### Serving suggestions:

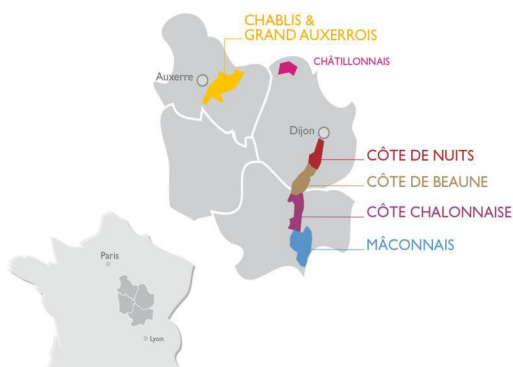
Soft and fine wine with notes of red berries combining elegance and complexity.

Serve between 16°C and 17°C ; keep 5 to 6 years.

### Wine pairings:

Red meats, cheeses: brie de Meaux, le pont-l'évêque, le cîteaux, le reblochon, le bleu de Bresse...







# JUSTIN GIRARDIN

## SAVIGNY-LES-BEAUNE 1<sup>er</sup> CRU

### « LES PEUILLETS »

**Surface:** 0.53 hectares

**Average production:** 40hl/ha

**Age of vines:** 50 years old

**Grape variety:** Pinot Noir

#### **Ageing:**

French oak barrels

Origin of wood: Allier and Vosges

22 % of new oak.

Wine remained 15 months in barrels.

#### **Viticulture:**

Pruning style: Cordon de Royat and Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Triple sorting: in the vineyard (twice) and in the winery on sorting table

#### **Winemaking:**

Grapes are destemmed, put into vat at 12°C during 5 days (cold pre-fermentary) to extract the primary aromas.

Indigenous yeasts.

Smooth extraction respecting the grape variety, terroir and vintage.

Fermentation lasts around 20 days.

#### **Maturing:**

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

No sticking, just slightly filtered before bottling according to turbidity.

Bottling in favourable lunar day.

#### **Serving suggestions:**

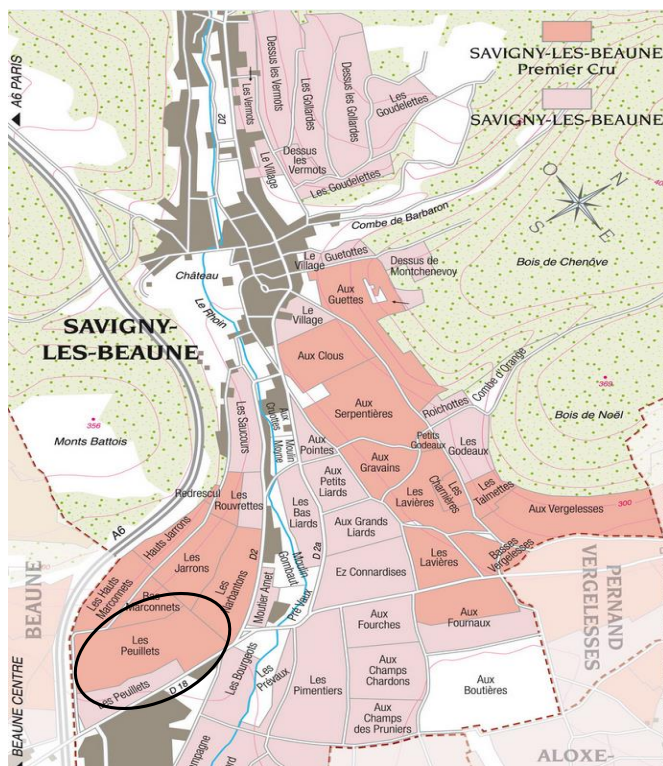
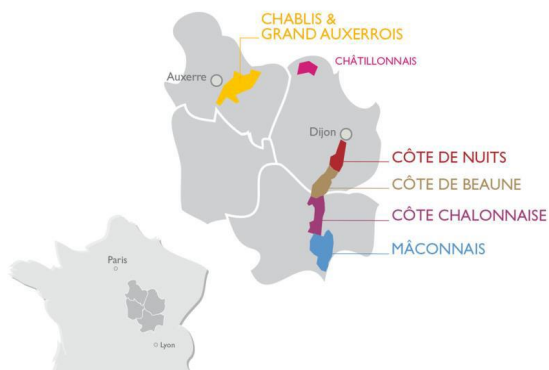
Supple and elegant wine. Nose: red berry presence

The palate has a beautiful structure but with finesse

Serve between 16°C and 17°C ; keep 5 to 6 years.

#### **Wine pairings:**

Lamb, veal, duck, eggs poached, Brie, Camembert



# — JUSTIN GIRARDIN —

## CHASSAGNE-MONTRACHET 1ER CRU

### « MORGEOT »

**Surface:** 0.17 hectares

**Average production:** 40hl/ha

**Age of vines:** 25 years old

**Grape variety:** Pinot Noir

**Ageing:**

French oak barrels

Origin of wood: Allier and Vosges

25 % of new oak.

Wine remained 15 months in barrels.

**Viticulture:**

Pruning style: Cordon de Royat and Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Triple sorting: in the vineyard (twice) and in the winery on sorting table

**Winemaking:**

Grapes are destemmed, put into vat at 12°C during 5 days (cold pre-fermentary) to extract the primary aromas.

Indigenous yeasts.

Smooth extraction respecting the grape variety, terroir and vintage.

Fermentation lasts around 20 days.

**Maturing:**

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

No sticking, just slightly filtered before to bottling according to turbidity.

Bottling in favourable lunar day.

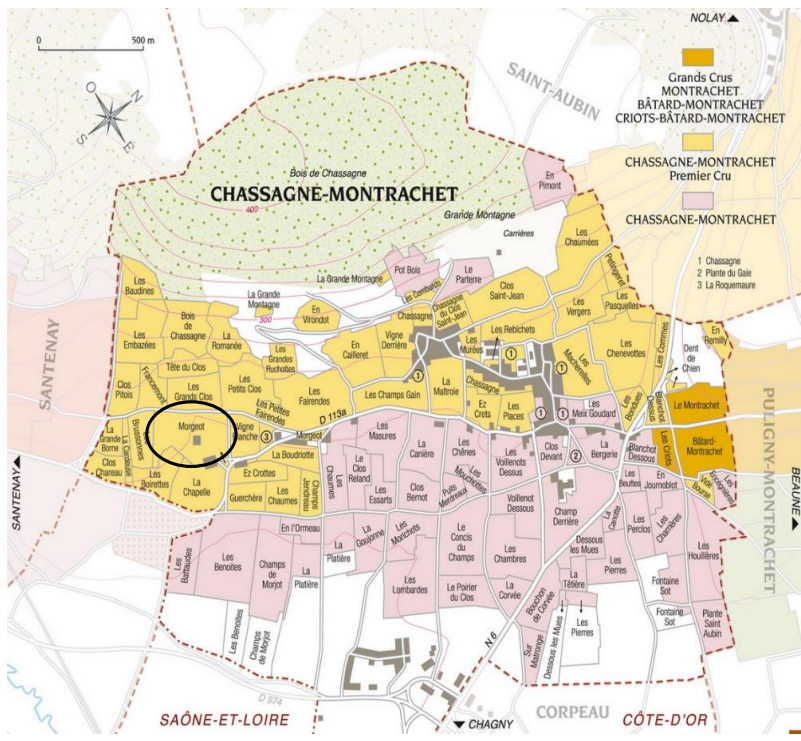
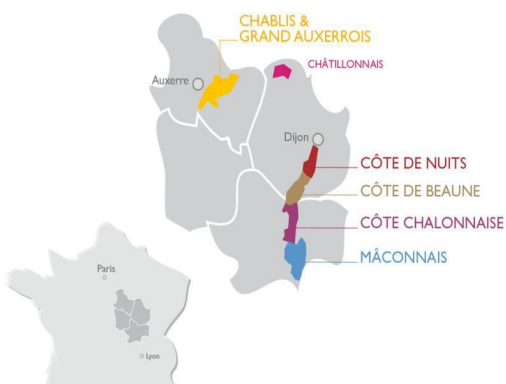
**Serving suggestions:**

This Chassagne is a food wine, structured, with silky tannins.

Serve between 16°C and 17°C ; keep 7 to 9 years

**Wine pairings:**

Red meats, game, cheeses





# — JUSTIN GIRARDIN —

## CHASSAGNE-MONTRACHET 1ER CRU

### « LA BOUDRIOTTE »

**Surface:** 0.37 hectares

**Average production:** 39hl/ha

**Age of vines:** 25 years old

**Grape variety:** Pinot Noir

#### **Ageing:**

French oak barrels

Origin of wood: Allier and Vosges

25 % of new oak.

Wine remained 15 months in barrels.

#### **Viticulture:**

Pruning style: Cordon de Royat and Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Triple sorting: in the vineyard (twice) and in the winery on sorting table

#### **Winemaking:**

Grapes are destemmed, put into vat at 12°C during 5 days (cold pre-fermentary) to extract the primary aromas.

Indigenous yeasts.

Smooth extraction respecting the grape variety, terroir and vintage.

Fermentation lasts around 20 days.

#### **Maturing:**

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

No sticking, just slightly filtered before to bottling according to turbidity.

Bottling in favourable lunar day.

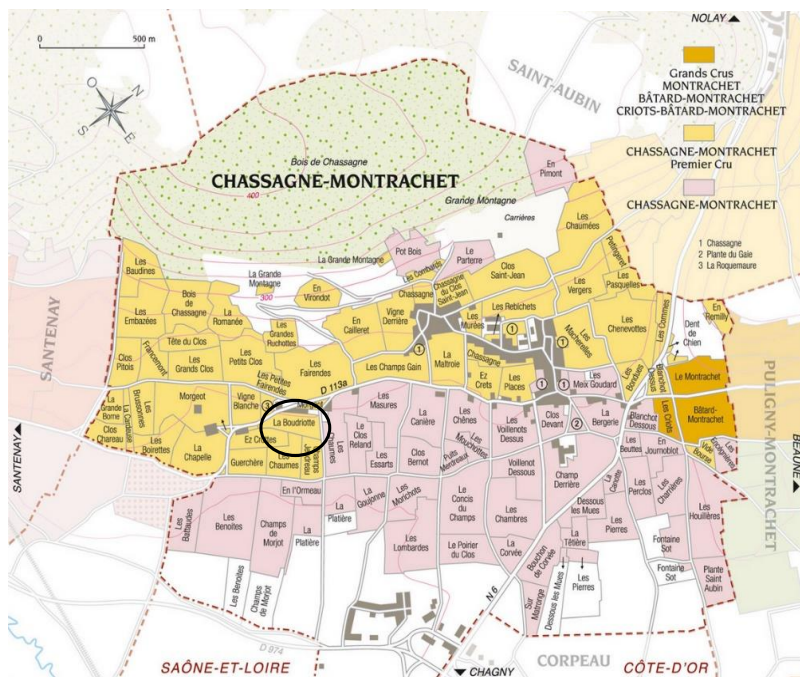
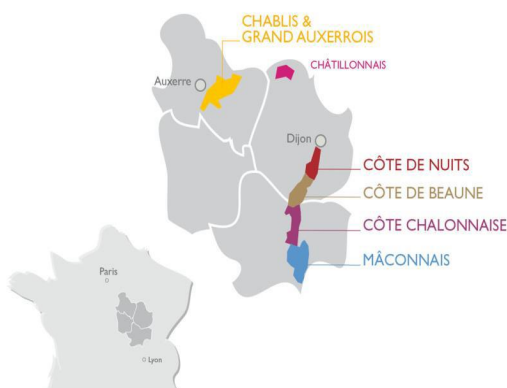
#### **Serving suggestions:**

The bouquet is round and offers beautiful aromas of morello and black cherries. Ample in the mouth, the fruit is more crunchy than fleshy with a nice fluidity.

Serve between 16°C and 17°C ; keep 7 to 9 years

#### **Wine pairings:**

Beef, game birds, poultry, lamb...



## CHASSAGNE-MONTRACHET 1ER CRU

### « CLOS St JEAN »

**Surface:** 0.29 hectares

**Average production:** 39hl/ha

**Age of vines:** 25 years old

**Grape variety:** Pinot Noir

#### Ageing:

French oak barrels

Origin of wood: Allier and Vosges

25 % of new oak.

Wine remained 15 months in barrels.

#### Viticulture:

Pruning style: Cordon de Royat and Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Triple sorting: in the vineyard (twice) and in the winery on sorting table

#### Winemaking:

Grapes are destemmed, put into vat at 12°C during 5 days (cold pre-fermentary) to extract the primary aromas.

Indigenous yeasts.

Smooth extraction respecting the grape variety, terroir and vintage.

Fermentation lasts around 20 days.

#### Maturing:

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

No sticking, just slightly filtered before bottling according to turbidity.

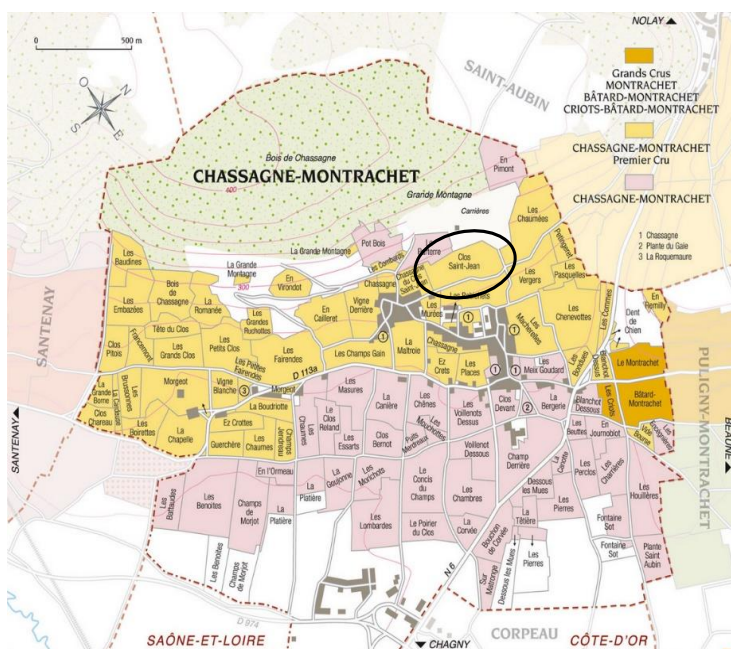
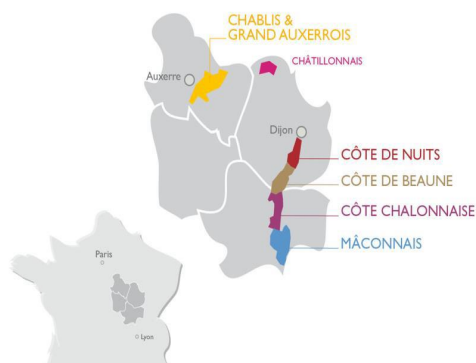
Bottling in favourable lunar day.

#### Serving suggestions:

A bouquet of deep red and black berries,  
Between finesse and concentration, a powerful body with  
coated tannins that brings a smooth relief in the mouth  
Serve between 16°C and 17°C ; keep 7 to 9 years.

#### Wine pairings:

Coq au vin, red meat in fine sauces, duck magret, roasted  
pigeon...





# — JUSTIN GIRARDIN —

## CHASSAGNE-MONTRACHET 1ER CRU

### « LA MALTROIE »

**Surface:** 0.20 hectares

**Average production:** 39hl/ha

**Age of vines:** 25 years old

**Grape variety:** Pinot Noir

#### **Ageing:**

French oak barrels

Origin of wood: Allier and Vosges

25 % of new oak.

Wine remained 15 months in barrels.

#### **Viticulture:**

Pruning style: Cordon de Royat and Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Triple sorting: in the vineyard (twice) and in the winery on sorting table

#### **Winemaking:**

Grapes are destemmed, put into vat at 12°C during 5 days (cold pre-fermentary) to extract the primary aromas.

Indigenous yeasts.

Smooth extraction respecting the grape variety, terroir and vintage.

Fermentation lasts around 20 days.

#### **Maturing:**

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

No sticking, just slightly filtered before to bottling according to turbidity.

Bottling in favourable lunar day.

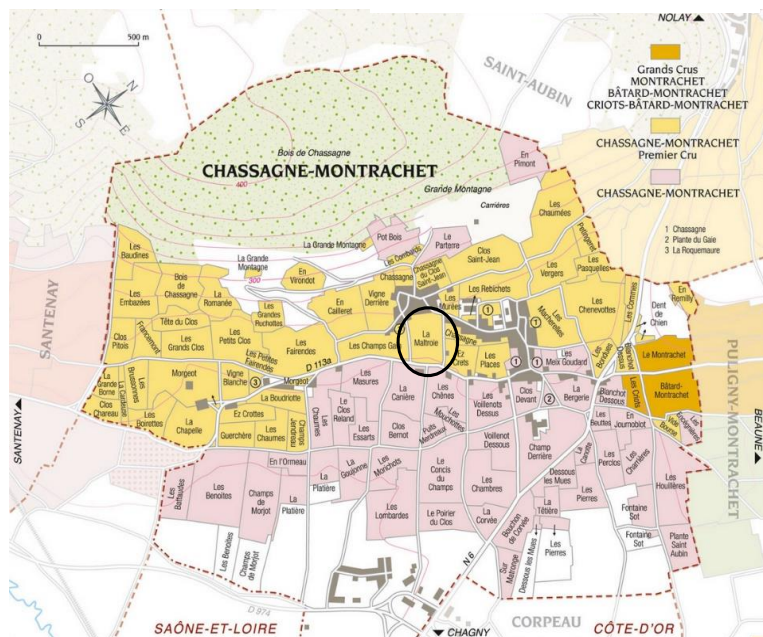
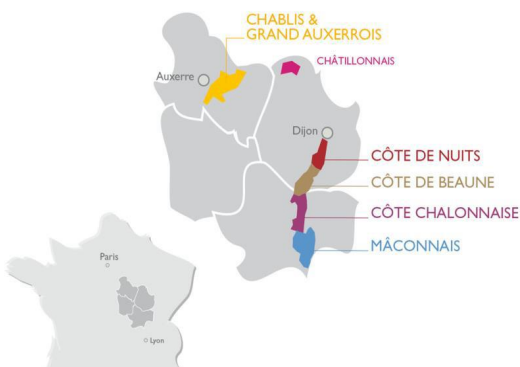
#### **Serving suggestions:**

The bouquet is ripe and fresh, marked by aromas of cherry and raspberry enhanced by spicy notes. In the mouth, the finesse of the fruit and tannins contrasts with concentration and density in the expression of spices. Very nice balance.

Serve between 16°C and 17°C ; keep 7 to 9 years

#### **Wine pairings:**

Fine charcuterie, grilled meats, thick veal chop in juice, roasted poultry, cheeses...



# JUSTIN GIRARDIN

## POMMARD

**Surface:** 1.17 hectares

**Average production:** 40hl/ha

**Age of vines:** 30 years old

**Grape variety:** Pinot Noir

### Ageing:

French oak barrels

Origin of wood: Allier and Vosges

25 % of new oak.

Wine remained 15 months in barrels.

### Viticulture:

Pruning style: Cordon de Royat and Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Triple sorting: in the vineyard (twice) and in the winery on sorting table

### Winemaking:

Grapes are destemmed, put into vat at 12°C during 5 days (cold pre-fermentary) to extract the primary aromas.

Indigenous yeasts.

Smooth extraction respecting the grape variety, terroir and vintage.

Fermentation lasts around 20 days.

### Maturing:

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

No sticking, just slightly filtered before bottling according to turbidity.

Bottling in favourable lunar day.

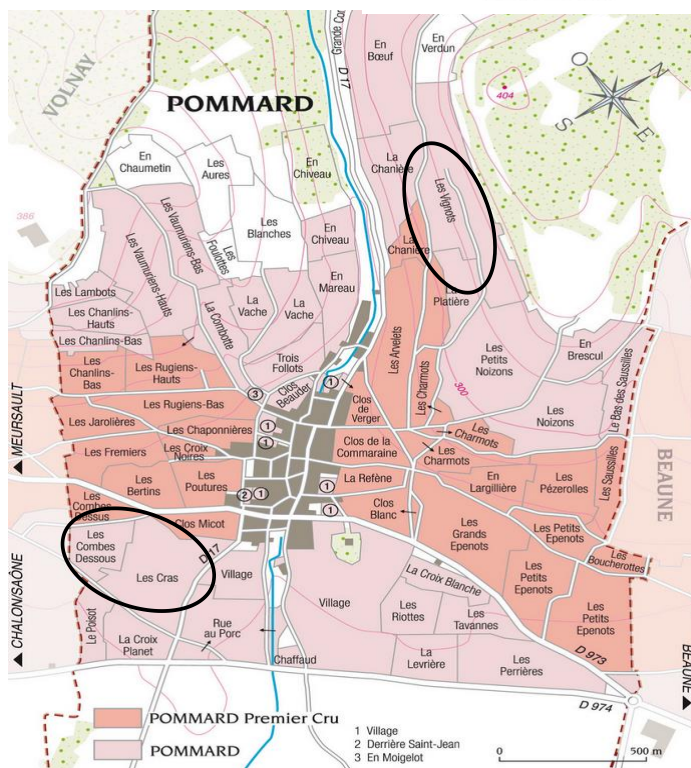
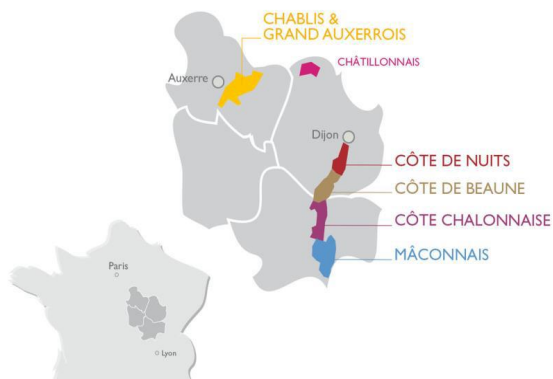
### Serving suggestions:

Rich, powerful and structured wine. Red fruit with spicy notes.

Serve between 16°C and 17°C ; keep 7 to 9 years

### Wine pairings:

Red meats, game, cheeses...





# JUSTIN GIRARDIN

## POMMARD 1<sup>ER</sup> CRU « LES EPENOTS »

**Surface:** 0.11 hectares

**Average production :** 40hl/ha

**Age of vines :** 55 years old

**Grape variety :** Pinot noir

### Ageing:

French oak barrels

50% of new oak with 24 months of maturing

### Viticulture :

Pruning style : Guyot simple

Manual harvest, green work (de-budding, leaf-thinning,...)

### Winemaking :

Grapes are destemmed, put into vat at 12°C during 5 days (cold pre-fermentary) to extract the primary aromas.

Indigenous yeasts.

Smooth extraction respecting the grape variety, terroir and vintage.

Fermentation lasts around 20 days.

### Maturing :

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

No sticking, just slightly filtered before bottling according to turbidity.

Bottling in favourable lunar day.

### Serving suggestion :

A pinot noir with aromas of blackberry, blueberry, pepper, with a solid but fine structure. The nose offers a beautiful aromatic bouquet marked by aromas of small black fruits (blackberry, blueberry) and spices.

The palate is dense, complex, mixing notes of black fruits and silky tannins. It is considered as the most elegant of the Pommard appellation.

Serve between 16°C and 17°C ; keep 10 years and more

### Wine pairings :

Beef pavé- Braised lamb- Poultry stew (coq au vin, duck confit)

