

VINCENT GIRARDIN

BEAUNE



The history of Maison Vincent Girardin is relatively recent. In 1980, at the age of 19, Vincent Girardin, the son of a family of winegrowers based in Santenay since the 17th century, decided to strike out on his own and began producing wine from five acres of vines that he had inherited from his parents. From his earliest youth, Vincent had a passion for working with vines and great respect for the potential that they represent, and his ambition was to produce his own wine. The quality of his wines was quickly recognized by connoisseurs all over the world, and this enabled him to expand his activity, focusing primarily on the great white and red wines of the Côte de Beaune. To cope with the growing demand for his wines, he developed an approach that was new in Burgundy:

he purchased grapes from producers who shared the same philosophy and the same high standards. In 2012, Vincent Girardin sold his operation to a long-standing partner of the Maison. Jean-Pierre Nié, President of the



Compagnie des Vins d'Autrefois in Beaune, naturally decided to continue with the small team of nine people that had been faithful to the Maison for many years. Today, Eric Germain continues to uphold the style of the wines, and Marco Caschera markets them all over the world.

Girardin wines are the result of significant evolution in quality standards. For some years now Maison Vincent Girardin has upheld its Très Haute Couture code of winegrowing practices. After experimenting with biodynamic methods between 2007 and 2010, they now give preference to the purchase of grapes from vineyards managed according to the following principles: no herbicides or insecticides, deep ploughing, use of natural composts from farms in the Burgundy region, high trellising for better photosynthesis, and

manual harvests with sorting in the vineyard and in the vat room.

Since he began in 1980 in Santenay, Vincent Girardin has tried all of the modern vinification techniques. In 2003, working with his winemaker Eric Germain, he came to the conclusion that the least possible intervention during the vinification process was the best way to reveal the complexity and individual characteristics of each of Burgundy's terroirs. Eric Germain continues to uphold this philosophy. Winemaking additives have been abandoned and currently SO₂ and copper are the only products still used. The proportion of new barrels has drastically been reduced, in order to preserve the character of each terroir. In parallel, for the Grandes Cuvées, the maturing periods have been extended in order to give the wines time to open up and express the full potential of their terroir.



"The more you know about wine, the more you'll want to know about us."