

VINCENT GIRARDIN

History

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 two hectares 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; 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 the years between 1980 and 1990 his passion and curiosity led him to try all of the techniques that were being employed at that time. It was only in the early 2000s with the arrival of Eric Germain as winemaker, that a profound change began to take place. They decided to concentrate on the essence of the wines: the expression of the great terroirs of Burgundy. A new purity of style was born, which has now been acknowledged by all winemakers.

In 2012 Vincent Girardin sold his operation to a long-standing partner of the Maison. Mr. Nié, President of the Compagnie des Vins d'Autrefois in Beaune, naturally decided to continue with the small team of 9 people, who had been faithful to the Maison for many years. Eric Germain continues to uphold the style of the wines and Marco Caschera markets them all over the world.

Viticulture and Winemaking

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. We have drastically reduced the proportion of new barrels used during maturing, in order to preserve the character of each terroir. In parallel, for the Grandes Cuvées, we have extended the maturing periods, in order to give our wines time to open up and express the full potential of their terroir of origin.

Wines

Maison Vincent Girardin offers prestigious appellations coming from nine villages in the Côte de Beaune: Meursault, Puligny Montrachet, Chassagne Montrachet, Saint Aubin, Santenay, Savigny Les Beaune, Aloxe Corton, Volnay, and Pommard.

Also, the Maison produces wines from five famous Grand Cru vineyards: Corton Charlemagne, Corton Perrières, Bienvenues-Bâtard Montrachet, Batard-Montrachet, and Chevalier-Montrachet.

