



2007 Vincent Girardin Batard Montrachet

A Chardonnay Dry White Table wine from Batard Montrachet , Chassagne Montrachet, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 95

Drink 2009 - 2021

Cost: \$201-\$247

As in so many of the best 2007s, including this from this site, Girardin's 2007 Batard-Montrachet displays striking generosity of ripe, luscious fruit. Quince, white peach, and pineapple are mingled with citrus oils and heady florality in the nose. On the palate, this is bright and downright vivacious, as well as suffused with a diversity and intensity of mineral aspects for which words like "chalk," "salt," or "iodine," represent merely the poor best one can do. This finishes with choral layering and dynamic, and ready to return for the next sip before the music has even died away. Look for ten or a dozen years of fascination and exhilaration. Vincent Girardin picked until past mid-September, with most of his top sites being brought in only from the 10th; allowed skin contact he would have avoided until recent years; and beat the lees on his young wines only until Christmas, but then bottled – with a light fining, and in many instances no filtration – only in May, 2009 to maximize passive time on the lees. The regimen of new wood here (now 20-30% depending on cru) represents a drastic diminution in just the past several years, and the 2007s strike me as far more comfortable in their skins than those of 2004-2006, benefiting also from the freshness and vivacity that characterize the vintage. He picked a week too late in 2006, opines Girardin with hindsight, but then, this was almost unavoidable in at least some instances for a vintner with such huge acreage. Girardin finds his 2007s especially marked by the typicity of each individual site, not only to a greater degree than in the two more obviously ripe preceding vintages, but also than in 2008. This is an aspect he is convinced will gradually be enhanced by a conversion to biodynamic methods that is underway. Girardin's 2007 musts were selectively chaptalized and finished wines here are largely in the vicinity of 13% alcohol. As usual, given the vast array of estate and negociant wines at this address (the latter status noted, where applicable, in my texts), I was not able to take time for tasting them all; in particular omitting the generics. Importer: Vineyard Brands, Birmingham, AL; tel. (205) 980-8802

2007 Vincent Girardin Bienvenue Batard Montrachet

A Chardonnay Dry White Table wine from Bienvenues Batard Montrachet , Puligny Montrachet, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 95

Drink -

Cost: \$165-\$202

Scents of iris, lemon oil, orange blossom, and salt spray rise from the glass of 2007 Bienvenue-Batard-Montrachet, whose volume reflects Girardin's ownership of half a hectare, and grapes that he says are routinely – and especially in this vintage – prone to millerandage. A liquid floral essence with at once soothing and invigorating splashes of pineapple juice, nut oils, and ocean water fills the palate, and a sense of crushed stone suffusion adds further complexity to a long, buoyant finish. This has the cut and clarity of a finely-polished gem, yet evinces no sense of austere hardness. It should serve for head-turning over the coming decade. What a year it is for this site! I can't resist mentioning – and why not with this wine? – that while I applaud the classy new (minimalist) label and capsule design on Girardin's wines, I find the heavy, faux antique bottles used for his grand crus – in whose punts I am able to hide my entire, admittedly small, fist – examples of the pretension and environmental excess that too often prevail in matters of glass and marketing. White Burgundy lovers will get their \$275 worth out of this gorgeous wine if they will out of any grand cru, packaging aside. Vincent Girardin picked until past mid-September, with most of his top sites being brought in only from the 10th; allowed skin contact he would have avoided until recent years; and beat the lees on his young wines only until Christmas, but then bottled – with a light fining, and in many instances no filtration – only in May, 2009 to maximize passive time on the lees. The regimen of new wood here (now 20-30% depending on cru) represents a drastic diminution in just the past several years, and the 2007s strike me as far more comfortable in their skins than those of 2004-2006, benefiting also from the freshness and vivacity that characterize the vintage. He picked a week too late in 2006, opines Girardin with hindsight, but then, this was almost unavoidable in at least some instances for a vintner with such huge acreage. Girardin finds his 2007s especially marked by the typicity of each individual site, not only to a greater degree than in the two more obviously ripe preceding vintages, but also than in 2008. This is an aspect he is convinced will gradually be enhanced by a conversion to biodynamic methods that is underway. Girardin's 2007 musts were selectively chaptalized and finished wines here are largely in the vicinity of 13% alcohol. As usual, given the vast array of estate and negociant wines at this address (the latter status noted, where applicable, in my texts), I was not able to take time for tasting them all; in particular omitting the generics. Importer: Vineyard Brands, Birmingham, AL; tel. (205) 980-8802

2007 Vincent Girardin Chassagne Montrachet 1er Cru Abbaye de Morgeot

A Chardonnay Dry White Table wine from Morgeot , Chassagne Montrachet, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 89+

Drink 2009 - 2015

Cost: \$45-\$55

A Girardin 2007 Chassagne-Montrachet Abbaye de Morgeot displays heliotrope and fresh lemon in the nose; a bright but almost austere chalky and firm palate impression; and a finish in which pear and lemon are a bit dominated by an impression of chalk dust and by resin and vanilla from barrel. This seems to be in an awkward spot right now, although its concentration and energy are impressive and I suspect it will be worthy following for half a dozen or more years. Vincent Girardin picked until past mid-September, with most of his top sites being brought in only from the 10th; allowed skin contact he would have avoided until recent years; and beat the lees on his young wines only until Christmas, but then bottled – with a light fining, and in many instances no filtration – only in May, 2009 to maximize passive time on the lees. The regimen of new wood here (now 20-30% depending on cru) represents a drastic diminution in just the past several years, and the 2007s strike me as far more comfortable in their skins than those of 2004-2006, benefiting also from the freshness and vivacity that characterize the vintage. He picked a week too late in 2006, opines Girardin with hindsight, but then, this was almost unavoidable in at least some instances for a vintner with such huge acreage. Girardin finds his 2007s especially marked by the typicity of each individual site, not only to a greater degree than in the two more obviously ripe preceding vintages, but also than in 2008. This is an aspect he is convinced will gradually be enhanced by a conversion to biodynamic methods that is underway. Girardin's 2007 musts were selectively chaptalized and finished wines here are largely in the vicinity of 13% alcohol. As usual, given the vast array of estate and negociant wines at this address (the latter status noted, where applicable, in my texts), I was not able to take time for tasting them all; in particular omitting the generics. Importer: Vineyard Brands, Birmingham, AL; tel. (205) 980-8802

2007 Vincent Girardin Chassagne Montrachet la Romanee

A Chardonnay Dry White Table wine from La Romanee , Chassagne Montrachet, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 92

Drink -

Cost: \$53-\$65

The Girardin 2007 Chassagne-Montrachet La Romanee – from nearly 60 year old vines, under contract – smells of smoke- and sea breeze-tinged fresh lime and red currant in a manner that puts me in mind of Ruwer Riesling. But this is all-Burgundy on the palate, with a silken texture, deep nuttiness, and a substantial sense of chalky underpinnings accompanying the energetic flow of citrus, put fruits, and berries. Here is another serious contender for up to a decade of interest. Vincent Girardin picked until past mid-September, with most of his top sites being brought in only from the 10th; allowed skin contact he would have avoided until recent years; and beat the lees on his young wines only until Christmas, but then bottled – with a light fining, and in many instances no filtration – only in May, 2009 to maximize passive time on the lees. The regimen of new wood here (now 20-30% depending on cru) represents a drastic diminution in just the past several years, and the 2007s strike me as far more comfortable in their skins than those of 2004-2006, benefiting also from the freshness and vivacity that characterize the vintage. He picked a week too late in 2006, opines Girardin with hindsight, but then, this was almost unavoidable in at least some instances for a vintner with such huge acreage. Girardin finds his 2007s especially marked by the typicity of each individual site, not only to a greater degree than in the two more obviously ripe preceding vintages, but also than in 2008. This is an aspect he is convinced will gradually be enhanced by a conversion to biodynamic methods that is underway. Girardin's 2007 musts were selectively chaptalized and finished wines here are largely in the vicinity of 13% alcohol. As usual, given the vast array of estate and negociant wines at this address (the latter status noted, where applicable, in my texts), I was not able to take time for tasting them all; in particular omitting the generics. Importer: Vineyard Brands, Birmingham, AL; tel.

(205) 980-8802

2007 Vincent Girardin Chassagne Montrachet le Cailleret

A Chardonnay Dry White Table wine from Cailleret , Chassagne Montrachet, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 92

Drink -

Cost: \$90

The Girardin 2007 Chassagne-Montrachet Le Caillerets exudes fusil, smoky and chalky notes to accompany lemon and peach that then take over brightly and lusciously on the palate. Sappy, bright, and energetic in finish, this tastes like a case of the fruit and minerals each trying to overtake the other, with the result a superb crescendo of flavor. I was left salivating uncontrollably. While there are more complex and nuanced wines in this collection, I suspect this will be one of those ultimately most impressive, and capable of satisfying for a decade if not more. Girardin owns an entire hectare here, so this is another terrific 2007 that is not exactly scarce. Vincent Girardin picked until past mid-September, with most of his top sites being brought in only from the 10th; allowed skin contact he would have avoided until recent years; and beat the lees on his young wines only until Christmas, but then bottled – with a light fining, and in many instances no filtration – only in May, 2009 to maximize passive time on the lees. The regimen of new wood here (now 20-30% depending on cru) represents a drastic diminution in just the past several years, and the 2007s strike me as far more comfortable in their skins than those of 2004-2006, benefiting also from the freshness and vivacity that characterize the vintage. He picked a week too late in 2006, opines Girardin with hindsight, but then, this was almost unavoidable in at least some instances for a vintner with such huge acreage. Girardin finds his 2007s especially marked by the typicity of each individual site, not only to a greater degree than in the two more obviously ripe preceding vintages, but also than in 2008. This is an aspect he is convinced will gradually be enhanced by a conversion to biodynamic methods that is underway. Girardin's 2007 musts were selectively chaptalized and finished wines here are largely in the vicinity of 13% alcohol. As usual, given the vast array of estate and negociant wines at this address (the latter status noted, where applicable, in my texts), I was not able to take time for tasting them all; in particular omitting the generics. Importer: Vineyard Brands, Birmingham, AL; tel. (205) 980-8802

2007 Vincent Girardin Chevalier Montrachet

A Chardonnay Dry White Table wine from Chevalier Montrachet , Puligny Montrachet, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 95

Drink -

Cost: \$220-\$269

The Girardin 2007 Chevalier-Montrachet – from a site near the Cabotte – is more adamant as well as more mineral even in the nose than the other wines in this collection. Yet, ripe peach, pineapple, and litchi serve for ample generosity of fruit and juicy brightness in the best vintage manner, while peony

and lily assert their floral dimensions. These strands of mineral, fruit, and flower engage in a dazzling demonstration of interplay, and smoky, peat-like as well as toasted nut low-tones add depth to the wine's long, resonant, gripping, and multidimensional finish. I would plan on following this for a dozen or more years. What an amazing trio of "Montrachet" grand crus Girardin has rendered this year! Vincent Girardin picked until past mid-September, with most of his top sites being brought in only from the 10th; allowed skin contact he would have avoided until recent years; and beat the lees on his young wines only until Christmas, but then bottled – with a light fining, and in many instances no filtration – only in May, 2009 to maximize passive time on the lees. The regimen of new wood here (now 20-30% depending on cru) represents a drastic diminution in just the past several years, and the 2007s strike me as far more comfortable in their skins than those of 2004-2006, benefiting also from the freshness and vivacity that characterize the vintage. He picked a week too late in 2006, opines Girardin with hindsight, but then, this was almost unavoidable in at least some instances for a vintner with such huge acreage. Girardin finds his 2007s especially marked by the typicity of each individual site, not only to a greater degree than in the two more obviously ripe preceding vintages, but also than in 2008. This is an aspect he is convinced will gradually be enhanced by a conversion to biodynamic methods that is underway. Girardin's 2007 musts were selectively chaptalized and finished wines here are largely in the vicinity of 13% alcohol. As usual, given the vast array of estate and negociant wines at this address (the latter status noted, where applicable, in my texts), I was not able to take time for tasting them all; in particular omitting the generics. Importer: Vineyard Brands, Birmingham, AL; tel. (205) 980-8802

2007 Vincent Girardin Corton Charlemagne

A Chardonnay Dry White Table wine from Corton Charlemagne , Aloxe Corton, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 91+

Drink -

Cost: \$54-\$67

Girardin's 2007 Corton Charlemagne reflects the tendency of his parcels in this cru to stay under 13% potential alcohol even in riper vintages than 2007. Lemon zest and white pepper, ripe peach and chalk dust inform the nose and segue into an oily-textured yet brightly citric palate that borders on austerity. This points toward ample underlying extract, yet is not at all heavy. There are the makings of a superb wine that on another day might show more openness, but in any case demands several years in the cellar, and ought to be worth following for a decade. This is far more site-typical than most of the best 2007 Corton Charlemagne bottlings with their atypical generosity and fleetness of foot. I did not have an opportunity to taste Girardin's "Quintessence" bottling from Corton Charlemagne in this vintage. Vincent Girardin picked until past mid-September, with most of his top sites being brought in only from the 10th; allowed skin contact he would have avoided until recent years; and beat the lees on his young wines only until Christmas, but then bottled – with a light fining, and in many instances no filtration – only in May, 2009 to maximize passive time on the lees. The regimen of new wood here (now 20-30% depending on cru) represents a drastic diminution in just the past several years, and the 2007s strike me as far more comfortable in their skins than those of 2004-2006, benefiting also from the freshness and vivacity that characterize the vintage. He picked a week too late in 2006, opines Girardin with hindsight, but then, this was almost unavoidable in at least some instances for a vintner with such huge acreage. Girardin finds his 2007s especially marked by the typicity of each individual site, not only to a greater degree than in the two more obviously ripe preceding vintages, but also than in 2008. This is an aspect he is convinced will gradually be enhanced by a conversion to biodynamic methods that is underway. Girardin's 2007 musts were selectively chaptalized and finished wines here are largely in the vicinity of 13% alcohol. As usual, given the vast array of estate

and negociant wines at this address (the latter status noted, where applicable, in my texts), I was not able to take time for tasting them all; in particular omitting the generics. Importer: Vineyard Brands, Birmingham, AL; tel. (205) 980-8802

2007 Vincent Girardin Meursault Charmes du Dessus

A Chardonnay Dry White Table wine from Les Charmes Dessus , Meursault, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 93

Drink 2009 - 2019

Cost: \$49-\$60

Labeled to reflect its origins in the upper sector of this cru, adjacent to the Clos des Perrieres, Girardin's 2007 Meursault Charmes Dessus is scented with honeysuckle and white peach; fills the mouth with silken-textured, generously ripe, luscious peach and citrus along with lightly-toasted almond; and finishes with a vintage-typical generosity and refreshment that makes many of this year's outstanding Girardin crus seem slightly austere by comparison. This is more soothing and refined, if less nutty or pungent, for example, than the corresponding Genevrieres, but long on saline, chalky mineral suggestions. I would anticipate this embodiment of elegance being worth following for 8-10 years. Fortunately, there are 17 barrels of it (from acreage under contract, not estate-owned) – the opposite of a rare wine, at least by Burgundy standards! Vincent Girardin picked until past mid-September, with most of his top sites being brought in only from the 10th; allowed skin contact he would have avoided until recent years; and beat the lees on his young wines only until Christmas, but then bottled – with a light fining, and in many instances no filtration – only in May, 2009 to maximize passive time on the lees. The regimen of new wood here (now 20-30% depending on cru) represents a drastic diminution in just the past several years, and the 2007s strike me as far more comfortable in their skins than those of 2004-2006, benefiting also from the freshness and vivacity that characterize the vintage. He picked a week too late in 2006, opines Girardin with hindsight, but then, this was almost unavoidable in at least some instances for a vintner with such huge acreage. Girardin finds his 2007s especially marked by the typicity of each individual site, not only to a greater degree than in the two more obviously ripe preceding vintages, but also than in 2008. This is an aspect he is convinced will gradually be enhanced by a conversion to biodynamic methods that is underway. Girardin's 2007 musts were selectively chaptalized and finished wines here are largely in the vicinity of 13% alcohol. As usual, given the vast array of estate and negociant wines at this address (the latter status noted, where applicable, in my texts), I was not able to take time for tasting them all; in particular omitting the generics. Importer: Vineyard Brands, Birmingham, AL; tel. (205) 980-8802

2007 Vincent Girardin Meursault Genevrieres

A Chardonnay Dry White Table wine from Les Genevrieres , Meursault, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 92

Drink -

Cost: \$53-\$65

An unusual suggestion of spruce resin scents Girardin's 2007 Meursault Genevrieres (rendered from contract fruit) along with walnut and hazelnut oil, and fresh lemon. Peach kernel and citrus pip join the resin and roasted nuts to make for a piquant, low-toned palate performance. Sweet and bright flesh of the pit fruits and citrus become more evident in the finish, supplying generosity and refreshment just where it's needed, but with piquant as well as saline, peppery, and chalky notes adding considerable intrigue and complexity to a finish that positively reverberates. This is going to be worth following, I suspect for close to a decade. Vincent Girardin picked until past mid-September, with most of his top sites being brought in only from the 10th; allowed skin contact he would have avoided until recent years; and beat the lees on his young wines only until Christmas, but then bottled – with a light fining, and in many instances no filtration – only in May, 2009 to maximize passive time on the lees. The regimen of new wood here (now 20-30% depending on cru) represents a drastic diminution in just the past several years, and the 2007s strike me as far more comfortable in their skins than those of 2004-2006, benefiting also from the freshness and vivacity that characterize the vintage. He picked a week too late in 2006, opines Girardin with hindsight, but then, this was almost unavoidable in at least some instances for a vintner with such huge acreage. Girardin finds his 2007s especially marked by the typicity of each individual site, not only to a greater degree than in the two more obviously ripe preceding vintages, but also than in 2008. This is an aspect he is convinced will gradually be enhanced by a conversion to biodynamic methods that is underway. Girardin's 2007 musts were selectively chaptalized and finished wines here are largely in the vicinity of 13% alcohol. As usual, given the vast array of estate and negociant wines at this address (the latter status noted, where applicable, in my texts), I was not able to take time for tasting them all; in particular omitting the generics. Importer: Vineyard Brands, Birmingham, AL; tel. (205) 980-8802

2007 Vincent Girardin Meursault Narvaux

A Chardonnay Dry White Table wine from Les Narvaux Dessous , Meursault, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 91

Drink -

Cost: \$40-\$50

Tangerine and lemon in the nose of Girardin's 2007 Meursault Narvaux lead to a concomitantly refreshing palate tinged with chalk and the bitterness of citrus pips and toasted nuts. A sense of underlying extract and satiny richness of texture keep this from seeming spare, and the long, saline, chalky finish – which really tugs at the salivary glands – is frankly quite reminiscent of the Saint-Aubin Dents de Chien that preceded it in my tasting. Here too, I suspect a wine worthy of 6-8 years of attention. This was not only harvested late, it was also Girardin's last wine of the vintage to be bottled. Vincent Girardin picked until past mid-September, with most of his top sites being brought in only from the 10th; allowed skin contact he would have avoided until recent years; and beat the lees on his young wines only until Christmas, but then bottled – with a light fining, and in many instances no filtration – only in May, 2009 to maximize passive time on the lees. The regimen of new wood here (now 20-30% depending on cru) represents a drastic diminution in just the past several years, and the 2007s strike me as far more comfortable in their skins than those of 2004-2006, benefiting also from the freshness and vivacity that characterize the vintage. He picked a week too late in 2006, opines Girardin with hindsight, but then, this was almost unavoidable in at least some instances for a vintner with such huge acreage. Girardin finds his 2007s especially marked by the typicity of each individual site, not only to a greater degree than in the two more obviously ripe preceding vintages, but also than in 2008. This is an aspect he is convinced will gradually be enhanced by a conversion to

biodynamic methods that is underway. Girardin's 2007 musts were selectively chaptalized and finished wines here are largely in the vicinity of 13% alcohol. As usual, given the vast array of estate and negociant wines at this address (the latter status noted, where applicable, in my texts), I was not able to take time for tasting them all; in particular omitting the generics. Importer: Vineyard Brands, Birmingham, AL; tel. (205) 980-8802

2007 Vincent Girardin Meursault Perrieres

A Chardonnay Dry White Table wine from Les Perrieres , Meursault, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 93

Drink 2009 - 2019

Cost: \$64-\$79

White peach, vanilla, and brown spices in the nose of Girardin's 2007 Meursault Perrieres (vinified from contract fruit) usher in a creamy and for the vintage surprisingly plush palate, yet paradoxically with a fine, quasi electric line of ripe, refreshing acidity enlivening the entire performance, culminating in a vibratory interaction of pit fruit, citrus, toasted hazelnut, and virtually tactile mineral notes. This epitome of vintage virtues should serve for delicious fascination over the coming decade. Vincent Girardin picked until past mid-September, with most of his top sites being brought in only from the 10th; allowed skin contact he would have avoided until recent years; and beat the lees on his young wines only until Christmas, but then bottled – with a light fining, and in many instances no filtration – only in May, 2009 to maximize passive time on the lees. The regimen of new wood here (now 20-30% depending on cru) represents a drastic diminution in just the past several years, and the 2007s strike me as far more comfortable in their skins than those of 2004-2006, benefiting also from the freshness and vivacity that characterize the vintage. He picked a week too late in 2006, opines Girardin with hindsight, but then, this was almost unavoidable in at least some instances for a vintner with such huge acreage. Girardin finds his 2007s especially marked by the typicity of each individual site, not only to a greater degree than in the two more obviously ripe preceding vintages, but also than in 2008. This is an aspect he is convinced will gradually be enhanced by a conversion to biodynamic methods that is underway. Girardin's 2007 musts were selectively chaptalized and finished wines here are largely in the vicinity of 13% alcohol. As usual, given the vast array of estate and negociant wines at this address (the latter status noted, where applicable, in my texts), I was not able to take time for tasting them all; in particular omitting the generics. Importer: Vineyard Brands, Birmingham, AL; tel. (205) 980-8802

2007 Vincent Girardin Puligny Montrachet les Combettes

A Chardonnay Dry White Table wine from Les Combettes , Puligny Montrachet, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 93

Drink -

Cost: \$61-\$74

The Girardin 2007 Puligny-Montrachet Les Combettes adds musk melon to the predictable repertoire of peach and lemon, offering an especially flatteringly creamy texture that – as with other of the best 2007s – by no means precludes vivacity or refreshment. Wafting floral perfume and underlying nut oil and malt richness contribute to the allure. But there is plenty of mineral depth here, too – suggestive inter alia of oyster liquor and shrimp shell – that sets up a dynamic interaction with the wine's abundant fruit. This finishes with a tug on the salivary glands, stomach, and imagination alike. I would anticipate close to a decade's intrigue and enjoyment, perhaps more. Girardin is keen to emphasize his being the sold proprietor with more than one parcel in Combettes, as he believes the two he owns – at the northern and southern extremes of the site – offer unique complementarity. Vincent Girardin picked until past mid-September, with most of his top sites being brought in only from the 10th; allowed skin contact he would have avoided until recent years; and beat the lees on his young wines only until Christmas, but then bottled – with a light fining, and in many instances no filtration – only in May, 2009 to maximize passive time on the lees. The regimen of new wood here (now 20-30% depending on cru) represents a drastic diminution in just the past several years, and the 2007s strike me as far more comfortable in their skins than those of 2004-2006, benefiting also from the freshness and vivacity that characterize the vintage. He picked a week too late in 2006, opines Girardin with hindsight, but then, this was almost unavoidable in at least some instances for a vintner with such huge acreage. Girardin finds his 2007s especially marked by the typicity of each individual site, not only to a greater degree than in the two more obviously ripe preceding vintages, but also than in 2008. This is an aspect he is convinced will gradually be enhanced by a conversion to biodynamic methods that is underway. Girardin's 2007 musts were selectively chaptalized and finished wines here are largely in the vicinity of 13% alcohol. As usual, given the vast array of estate and negociant wines at this address (the latter status noted, where applicable, in my texts), I was not able to take time for tasting them all; in particular omitting the generics. Importer: Vineyard Brands, Birmingham, AL; tel. (205) 980-8802

2007 Vincent Girardin Puligny Montrachet les Folatieres

A Chardonnay Dry White Table wine from Les Folatieres , Puligny Montrachet, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 93

Drink 2009 - 2019

Cost: \$57-\$70

Girardin's 2007 Puligny-Montrachet Les Folatieres mingles aromas of malt and toasted brioche with sea breeze, fresh citrus, ripe white peach, and myriad floral perfumes. Vivaciously and brightly brimming with primary fruit, yet silken in texture and suffused with salinity and notes of toasted grain, this finishes with almost startling grip and tenacity. Anything it might lack in complexity today vis a vis the very best of the vintage it compensates for in sheer energy and in promise. Expect more excitement over the next 7-10 years. Vincent Girardin picked until past mid-September, with most of his top sites being brought in only from the 10th; allowed skin contact he would have avoided until recent years; and beat the lees on his young wines only until Christmas, but then bottled – with a light fining, and in many instances no filtration – only in May, 2009 to maximize passive time on the lees. The regimen of new wood here (now 20-30% depending on cru) represents a drastic diminution in just the past several years, and the 2007s strike me as far more comfortable in their skins than those of 2004-2006, benefiting also from the freshness and vivacity that characterize the vintage. He picked a week too late in 2006, opines Girardin with hindsight, but then, this was almost unavoidable in at least some instances for a vintner with such huge acreage. Girardin finds his 2007s especially marked by the typicity of each individual site, not only to a greater degree than in the two more obviously ripe preceding vintages, but also than in 2008. This is an aspect he is convinced will gradually be

enhanced by a conversion to biodynamic methods that is underway. Girardin's 2007 musts were selectively chaptalized and finished wines here are largely in the vicinity of 13% alcohol. As usual, given the vast array of estate and negociant wines at this address (the latter status noted, where applicable, in my texts), I was not able to take time for tasting them all; in particular omitting the generics. Importer: Vineyard Brands, Birmingham, AL; tel. (205) 980-8802

2007 Vincent Girardin Puligny Montrachet Pucelles

A Chardonnay Dry White Table wine from Les Pucelles , Puligny Montrachet, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 93

Drink -

Cost: \$70-\$85

Pineapple, peach, and grapefruit, freesia and lily in the nose of Girardin's 2007 Puligny-Montrachet Pucelles presage a bright, forward generosity of fruit and wafting floral perfume on the palate. Particles of chalk dust seem electrically charged by all of the citric energy on display here, yet there is the textural caress of satin, and in fact an overall sense of richness generous even by vintage standards. This finishes not just long and full of floral and mineral nuance, but with that particular lift that one gets from so many of the best 2007s. I'll certainly be disappointed if this does not continue to pay dividends for a decade. Vincent Girardin picked until past mid-September, with most of his top sites being brought in only from the 10th; allowed skin contact he would have avoided until recent years; and beat the lees on his young wines only until Christmas, but then bottled – with a light fining, and in many instances no filtration – only in May, 2009 to maximize passive time on the lees. The regimen of new wood here (now 20-30% depending on cru) represents a drastic diminution in just the past several years, and the 2007s strike me as far more comfortable in their skins than those of 2004-2006, benefiting also from the freshness and vivacity that characterize the vintage. He picked a week too late in 2006, opines Girardin with hindsight, but then, this was almost unavoidable in at least some instances for a vintner with such huge acreage. Girardin finds his 2007s especially marked by the typicity of each individual site, not only to a greater degree than in the two more obviously ripe preceding vintages, but also than in 2008. This is an aspect he is convinced will gradually be enhanced by a conversion to biodynamic methods that is underway. Girardin's 2007 musts were selectively chaptalized and finished wines here are largely in the vicinity of 13% alcohol. As usual, given the vast array of estate and negociant wines at this address (the latter status noted, where applicable, in my texts), I was not able to take time for tasting them all; in particular omitting the generics. Importer: Vineyard Brands, Birmingham, AL; tel. (205) 980-8802

2007 Vincent Girardin Puligny Montrachet Vieilles Vignes

A Chardonnay Dry White Table wine from , Puligny Montrachet, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 91

Drink 2009 - 2015

Cost: \$37-\$45

The Girardin 2007 Puligny-Montrachet Vieilles Vignes – assembled from numerous parcels with vines averaging fifty years' age – smells of ripe peach, grapefruit, and lily. Brightly citric and lusciously peachy on the palate, it is underlain by a savory, saline shrimp shell-like mineral tone I often associate with Chablis, and which here contributes to the positively lip-smacking, saliva-inducing finish. This is another delicious expression of vintage virtues: vivacity and refreshment with allied to sense of richness; and forward fruit allied to a distinctively mineral dimension. I would expect it to perform well for a half dozen years. Vincent Girardin picked until past mid-September, with most of his top sites being brought in only from the 10th; allowed skin contact he would have avoided until recent years; and beat the lees on his young wines only until Christmas, but then bottled – with a light fining, and in many instances no filtration – only in May, 2009 to maximize passive time on the lees. The regimen of new wood here (now 20-30% depending on cru) represents a drastic diminution in just the past several years, and the 2007s strike me as far more comfortable in their skins than those of 2004-2006, benefiting also from the freshness and vivacity that characterize the vintage. He picked a week too late in 2006, opines Girardin with hindsight, but then, this was almost unavoidable in at least some instances for a vintner with such huge acreage. Girardin finds his 2007s especially marked by the typicity of each individual site, not only to a greater degree than in the two more obviously ripe preceding vintages, but also than in 2008. This is an aspect he is convinced will gradually be enhanced by a conversion to biodynamic methods that is underway. Girardin's 2007 musts were selectively chaptalized and finished wines here are largely in the vicinity of 13% alcohol. As usual, given the vast array of estate and negociant wines at this address (the latter status noted, where applicable, in my texts), I was not able to take time for tasting them all; in particular omitting the generics. Importer: Vineyard Brands, Birmingham, AL; tel. (205) 980-8802

2007 Vincent Girardin Saint Aubin en Remilly

A Chardonnay Dry White Table wine from , Meursault, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 88+

Drink -

Cost: \$50

Girardin's 2007 Saint-Aubin En Remilly smells of honeysuckle, fresh lemon, and yellow plum; comes to the palate bright, tight, and with underlying chalkiness; and finishes penetratingly with tart concentration, faintly bitter fruit pit accents, and seemingly palpable mineral grit. This energetic, athletically lean wine will probably gain richness even short-term and could use another 12-18 months in bottle, after which I suspect will be worth following for 4-5 , though Girardin thinks much longer. Vincent Girardin picked until past mid-September, with most of his top sites being brought in only from the 10th; allowed skin contact he would have avoided until recent years; and beat the lees on his young wines only until Christmas, but then bottled – with a light fining, and in many instances no filtration – only in May, 2009 to maximize passive time on the lees. The regimen of new wood here (now 20-30% depending on cru) represents a drastic diminution in just the past several years, and the 2007s strike me as far more comfortable in their skins than those of 2004-2006, benefiting also from the freshness and vivacity that characterize the vintage. He picked a week too late in 2006, opines Girardin with hindsight, but then, this was almost unavoidable in at least some instances for a vintner with such huge acreage. Girardin finds his 2007s especially marked by the typicity of each individual site, not only to a greater degree than in the two more obviously ripe preceding vintages, but also than in 2008. This is an aspect he is convinced will gradually be enhanced by a conversion to biodynamic methods that is underway. Girardin's 2007 musts were selectively chaptalized and finished wines here are largely in the vicinity of 13% alcohol. As usual, given the vast array of estate and negociant wines at this address (the latter status noted, where applicable, in my texts), I was not able to take time for tasting them all; in particular omitting the generics. Importer: Vineyard Brands,

Birmingham, AL; tel. (205) 980-8802

2007 Vincent Girardin St Aubin les Murgers des Dents de Chiens

A Chardonnay Dry White Table wine from Les Murgers des Dents de Chien , St Aubin, Cote de Beaune, Burgundy, France,

Review by [David Schildknecht](#)

eRobertParker.com # , #186 (Dec 2009)

Rating: 90

Drink 2009 - 2017

Cost: \$50

Scents of green tea, lime, and white peach waft from the glass of Girardin 2007 Saint-Aubin Les Murgers des Dents de Chien. Even brighter, tarter, and seemingly more chalk-starched than the corresponding En Remilly, this preserves a compensatory sweetness of fresh white peach and a high-toned, "cool" herbal accompaniment that steer it clear of austerity. A long, refreshing, saline, chalky, yet also lemon- and peach-filled finish gives promise of 6-8 years of fascinating enjoyment. Vincent Girardin picked until past mid-September, with most of his top sites being brought in only from the 10th; allowed skin contact he would have avoided until recent years; and beat the lees on his young wines only until Christmas, but then bottled – with a light fining, and in many instances no filtration – only in May, 2009 to maximize passive time on the lees. The regimen of new wood here (now 20-30% depending on cru) represents a drastic diminution in just the past several years, and the 2007s strike me as far more comfortable in their skins than those of 2004-2006, benefiting also from the freshness and vivacity that characterize the vintage. He picked a week too late in 2006, opines Girardin with hindsight, but then, this was almost unavoidable in at least some instances for a vintner with such huge acreage. Girardin finds his 2007s especially marked by the typicity of each individual site, not only to a greater degree than in the two more obviously ripe preceding vintages, but also than in 2008. This is an aspect he is convinced will gradually be enhanced by a conversion to biodynamic methods that is underway. Girardin's 2007 musts were selectively chaptalized and finished wines here are largely in the vicinity of 13% alcohol. As usual, given the vast array of estate and negociant wines at this address (the latter status noted, where applicable, in my texts), I was not able to take time for tasting them all; in particular omitting the generics. Importer: Vineyard Brands, Birmingham, AL; tel. (205) 980-8802
