



Domaine Jean-Jacques Girard, Savigny-Lès-Beaune Blanc, Burgundy, France, '2020'

Product code: `5180

VITICULTURE

Jean-Jacques and Agnès Girard run the family estate with their sons Vincent and François. Over the past 20 years, Jean-Jacques has built the estate into one of Burgundy's finest and has acquired vineyards in all the top villages of the northern Côte de Beaune. Following the construction of a new winery, the whites are now fermented and aged in separate cellars which has temperature control to allow for greater precision in the vinification and élevage.

WINEMAKING

A cool fermentation and ageing for just under a year in 25% new 225 litre oak barrels with a small proportion of new oak.

TASTINGNOTE

Fruit from 30 year old vines gives the wine impressive weight and concentration. Rich and intense with attractive peachy fruit and a long, persistent citrus backbone.

FOOD MATCHING

The weight and concentration of this wine works well with Crayfish and Langoustine, Goats cheese tart and Pork Filet Mignon.



TECHNICAL DETAILS

Varieties:

Chardonnay 100%

Vegetarian

Features

ABV: 13%

Closure: Natural cork

Colour: White

Oak Ageing

Time: 6 Months

Type: 225 Litre

% wine oaked: 100

% new oak: 25

Style: Still wine

Case Size: 12 x 75cl

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