

DOMAINE GIRAUDON BOURGOGNE CHITRY 2023



Appellation: Bourgogne Chitry
Vintage: 2023
Grower: Aurelie and Thibaut Giraudon
Style: Red
Type: Still

Grape Varietals: Pinot Noir
Viticulture: Sustainable
Terroir: Kimmeridgian
Aging: Stainless steel

History/Farming: Chitry-Le-Fort, as the name suggests, was once a fortified town and, in the Middle Ages, its main road, La Grande Rue, formed the boundary between the lands of the Count of Tonnerre in Champagne and the Count of Auxerre in Burgundy. In the 19th century wines of Chitry were sold under the name of Chablis and, more recently, in 1929, the wines were accorded the name of Bourgogne des Environs de Chablis. Today Chitry is one of four viticultural communes of the Auxerrois and wines are labeled as Bourgogne or Bourgogne Chitry.

The Giraudon family has been farming and making wine in Chitry for centuries, and the current proprietors, sister and brother team Aurelie and Thibaut Giraudon, follow very traditional methods in their work. Their vineyards are on hillsides of Kimmeridgian chalky marl like one finds in Grand Cru Chablis. Yields in the vineyard are kept modest and harvesting is done by hand. For the white wines, fermentation is carried out in temperature controlled stainless steel tanks and for the pinot noir, mainly fiberglass vats are used with a “drapeau d’eau” for temperature control.

Wine Profile: The Pinot Noir in this terroir offers a wine of great freshness and purity. It is light in color, wonderfully aromatic, fruity and refreshing. The grapes are 85% stemmed and the wine receives a pre-fermentation maceration of a couple of days.

Tasting Notes: Medium to light color, fresh fruit aromatics with warm spices, chalkiness on the palate, lots of finesse.