

Pinot Noir Pech Calvel
Pays d'Oc IGP
Domaine Girard

TAN & NS

WINE IMPORTERS



Story of the wine:

Domaine Girard has been a family-run estate since 1928, founded by Jean Girard in Alaigne and expanded across three generations, with Philippe Girard establishing the domaine's modern identity from 2000 onwards. "Pech Calvel" represents a more structured, site-driven expression of Pinot Noir within the range. Sourced from a specific hillside parcel at 350m with north-west exposure, this cuvée differs from the classic Pinot through lower yields, barrel vinification, and greater concentration. The result is a more serious and age-worthy style, balancing Languedoc ripeness with finesse and precision.

The estate is certified HVE Level 3, reflecting a long-standing commitment to sustainable viticulture, biodiversity, and reduced chemical inputs.

Varietals:

100% Pinot Noir

Area:

Languedoc, France. Single parcel, north-west facing hillside at 350m; clay and silt soils with sections of pebbles

Av. age of the vines:

12-16 years

Method of Production:

Limited, low-yield parcel (30-35 hl/ha). Fully destemmed with a 6-7 day cold maceration at 8-10°C. Fermentation in open vats with regular pump-overs, punch-downs, and délestage. Total vatting period of around 3 weeks followed by gentle pressing with juice selection. 8-10 months in 500L oak barrels

Descriptions for Wine List:

Cherry red in colour. The nose shows pure red cherry fruit with subtle savoury notes. Silky and harmonious on the palate with a clean, precise attack and good intensity. Well-balanced with fine tannins and a smooth texture, finishing fresh with a cellaring potential of 3-5 years. Ideal with poultry and white meats.

