



DOMAINE B. GIRARDIN
CHAMPAGNE

open stage - solo artist : Sandrine ✨

Appoggiature

Secondary music note, placed before the main one to enhance it.

NON VINTAGE
BRUT

Bass Clef

Cheerful and dashing introduction to the B. Girardin range, **Appoggiature** awakes your palate. It suggests rather than imposing to carry on tasting with food pairing ...

Music Sheet

Shiny and bright, its yellow with gold reflections look sets the tone. It is with opulence and generosity that **Appoggiature** opens the ball of our range. Nose is showing ripen fruit on first place, then goes crescendo with rich notes of apricot and orange blossom. The mouth starts on the freshness, with a nice energy, salty and mouthwatering. The finish is long and soft, with a delicate touch of honey and hazelnut.



Music, maestro !

Appoggiature plays arpeggio with saltiness and freshness for a digest introduction. A Champagne wine inviting you to improvise ...

Perfect Match

- ▶ Rosemary crackers
- ▶ Zucchini flan

« Adventurous » experiments

- ▶ Snails in puff pastry
- ▶ Mussels with carrot cream & carvi
- ▶ Rhubarb tart

Instrumentarium

Bottle (75 cl).
Half bottle (37,5 cl).

Harmonics

60% CHARDONNAY
30% PINOT MEUNIER
10% PINOT NOIR

100 % CUVÉE

BRUT - 6 G/L



Domaine B. Girardin

Open Stage - solo artiste : Sandrine

Coloratura
Rosé d'infusion

"Coloratura" was born to surprise you, with its colour on the one hand, its marked aromatic expressions on the other.

Coloratura describes a virtuoso voice capable of complex vocalises within a richly ornamented repertoire. An invitation to enter a new universe.

Brut Nature



Bass Clef

This Rosé d'infusion from Domaine B Girardin is a pure Meunier, which has been macerated for 6 hours in the press to give this original Champagne colour.

Music Sheet

Presented in a black bottle, the nuances of Coloratura are revealed when served. This champagne reveals a pale pink hue mixed with a few orange highlights. The expressive nose offers a blend of red fruit (raspberry), flowers (violet, white flower, orange blossom) and citrus fruit (grapefruit). These flavours assert themselves on the palate, with a sensation of freshness provided by a few citrus notes. This aromatic, saline rosé has a long, tender finish.

Music, Maestro !

Meunier, the only grape variety used in this Rosé Champagne, reveals its full personality: a powerful aroma, followed by a tender, delicate roundness.

Harmonics

100% Meunier
Zéro dosage



DOMAINE B. GIRARDIN
CHAMPAGNE

open stage - solo artist : Sandrine ✨

Vibrato

Slight sound ripple issued by
voice, string or wind instruments

BLANC DE BLANCS
BRUT

Bass Clef

Vibrato stands out with a singular blend of two Chardonnay coming from specific terroirs, with opposite profiles.... If the grape variety provides its vibration with fresh citrus notes, the contrast between Vitry en Perthois and Mancy gives him length and mouthfeel. The exotic and round shape of Vitry responding perfectly to the chalky and delicate Mancy.

Music Sheet

Clear and shiny look with a refined effervescence.

Nose opens up with ripe tropical fruits aromas. Papaya, melon, closely followed by a touch of mirabelle plum.

In phase with the nose, the mouth is together delicate and generous. Enhanced with notes of star anis, spices (ginger), its beautiful length reveals pineapple, water melon, papaya ... like an exotic « pizzicato ».



Music, maestro !

A subtle and pure wine, revealing its aromatic profile layer by layer. Arriving slowly in your palate, and showing his confidence to please you with density and length. An original that can be enjoyed since the aperitif.

Perfect Match

- ▶ Avocado & smoked trout fillet maki
- ▶ Cod tartare with shallots & coriander
- ▶ Ginger gambas
- ▶ Grilled crayfish

« Adventurous » experiments

- ▶ Panfried scallops & lime tree smoothie
- ▶ Beef carpaccio, parmigiano & olive oil

Instrumentarium

Bottle (75 cl).

Harmonics

100% CHARDONNAY

100% CUVÉE

BRUT - 4 G/L



DOMAINE B. GIRARDIN
CHAMPAGNE

open stage - solo artist : Sandrine ✨

Point d'Orgue

A standstill time which stops the rhythm on a note or a rest to better intensify and enhance the sensations.

BLANC DE NOIRS
NO DOSAGE
VINTAGE 2012

Bass Clef

Our **Point d'Orgue** highlights one particular vintage, with a blend of our best terroirs from 2012.



Harmonics

50 % MEUNIER
50 % PINOT NOIR
(2012)

100 % CUVÉE

DOSAGE 0 G/L

Music Sheet

Bright copper gold look. Very thin bubbles, rising up to the surface, covering it with patches of creamy foam. The first nose, discreet and fine, opens up quickly towards more delicacy. Comforting notes of warm brioche, together with bergamot tea, cinnamon ... Patience is here rewarded by a wide aromatic spectrum, inviting you in. First impression is fresh, then comes a lovely roundness. The delicate bubbles bursting and rolling in the palate contribute to the sapidity. The fullness of the mid palate is enriched with a touch of sweet spice, preserved ginger ... It finishes in slow motion, on tip-toes, leaving the palate fresh and ready to start again.

Music, maestro !

A Vintage, from a great year. At its peak, this cuvée is lively and conducive to exchange. It will amazingly match any aperitif or meal, around festive and friendly dishes.

Perfect Match

- ▶ Bresse chicken in bladder
- ▶ Poached & roasted capon

« Adventurous » experiments

- ▶ Veal with a heamy sauce, a peach of lemon and old vegetables
- ▶ Fread strips of Bacon topped with a salty Chantilly

Instrumentarium

Bottle (75 cl).



DOMAINE B. GIRARDIN
CHAMPAGNE

open stage - solo artist : Sandrine ✨

Rubato

light rhythm shift of the melody, by slowing or speeding up some notes, while the main rhythm remains

NON VINTAGE
SWEET

Bass Clef

A Champagne created as a tribute to our glorious history, carrying bravely his extreme dosage with 108 g/L of sugar ! A stunning and eccentric balance !



Music Sheet

A bright, cristal clear with pale golden reflections look. Incredibly complex nose, taking you to an olfactive journey between mango, rhubarb, raspberries, clove, white flowers, pineapple ... The mouth is matching the nose, with an incredible european/asian fusion impression ... Freshness and roundness seem to echo forever ...

Music, maestro !

A changing mind Champagne wine ... Forget about your usual landmarks, and reinvent your fields of possibilities.

Perfect Match

- ▶ Red Tuna & yuzu maki
- ▶ Seabass in salt crust.
- ▶ Monkfish cheek in a rich sauce
- ▶ Cod with star anis, lime & seaweed
- ▶ Pineapple carpaccio & Timut

« Adventurous » experiments

- ▶ Spicy Thai food
- ▶ Indian Butter Chicken
- ▶ Asparagus
- ▶ Chocolate fountain

Instrumentarium

Bottle (75 cl).

Harmonics

SWEET CHAMPAGNE

70% CHARDONNAY
30% MEUNIER

100 % CUVÉE

SWEET - 108 G/L



Domaine B. Girardin
Champagne

Our two Terroirs – Geographical Area



MANCY

The Domaine is located in the South of Epernay.

The soil is mainly argilo-calcareous

Grape varieties: 60 % Chardonnay, 30 % Meunier, 10% Pinot Noir

VITRY EN PERTHOIS

Terroir located at 75 kms in the South of the Domaine, between Chalons en Champagne and Troyes.

Chalky Soil

Grape variety: Chardonnay



Domaine B. Girardin
Champagne

The Domaine and its History

What Sandrine particularly enjoys and loves in her job, is to dive into the world of dreams and emotions; An inner world whose infinite wealth can only live naturally and authentically anchored to the earth: Mancy, a plot, an area but first and foremost the origin of a family history.

From Bernard, his father who founded the GIRARDIN enterprise in 1970, Sandrine kept the same taste for a free playground. In the early 1990's, the family joined the Vignerons Indépendants. The family blossomed alone on the stage, playing a personal and particular game at the right pace and at the right place. An independence of mind and a free spirit that deeply cultivated the family personality. An unlimited personality in an open land: not of a winegrowing enterprise, but of a Domaine, indeed.

Before the cellar or even the wine press, the vines were the first properties of the Girardin family. The first notes and sounds were written in the intimacy of the Mancy terroir before coming up in Vitry-en-Perthois. 6 hectares cultivated in High Environmental Value – and a green and sustainable policy – which find harmony in a triple-time grape-variety distribution: Chardonnay, Pinot Noir and Meunier.

The complementarity of two terroirs: mineral and fresh on the southern slopes of Epernay, exotic on the Côtes de Champagne (Vitryat). The balance necessary for the creation of a sincere and genuine oenological masterpiece.

When Sandrine took over the Domaine alone in the 1990's, a certainty was quickly and clearly established: "to introduce a greater Vibrato depth "in her life and wines.

The positioning was all and easily found. Sandrine chose to give a universal tempo to the Girardin's champagnes. Each of them would get different tones and melodic ornaments. Cuvées elaborated to be unique but an echo to each of them, to create a whole harmony.

She, this Vigneronne indépendante, like her wines and range, has an independent mindset but remains deeply attached to the collective spirit of her family.

The winemaker,
Sandrine Girardin

