

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE PELLETIER HIBON

AOP Givry Premier Cru Le Vigron
Red



PRESENTATION

The family property took off with André Pelletier (1898-1953), who acquired his first plots in Givry. His son Henri continued his work until his retirement in 2005, after partnering with Luc Hibon in 2001. Today, Luc Hibon and his wife cultivate 7 hectares of vines, certified HVE (High Environmental Value). In 2019, the estate took a new step by investing in hydraulic inter-row plows, allowing soil maintenance without chemical herbicides. Vinifications focus on fruit expression and the limestone terroirs of Givry. Its particularity? Family management that has evolved with the times, combining traditional know-how and an eco-responsible approach to preserve the richness of the Chalonais terroir.

VARIETAL

Pinot Noir 100%

TERROIR

Calcareous brown soils.

HARVEST

The grape harvest is carried out by hand.

WINEMAKING

Vinified in open concrete vats, followed by ageing in French oak barrels of one to three previous uses, which adds complexity without overpowering the fruit. The wines are neither inoculated with commercial yeasts nor filtered.

AGEING

Aged in French oak barrels of one to three previous uses.

SERVING

14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Givry Premier Cru "Le Vigron" from Domaine Pelletier-Hibon showcases the full elegance of Pinot Noir grown on the terroirs of the Côte Chalonnaise. Its brilliant ruby hue precedes an expressive nose combining ripe cherry, raspberry, and subtle sweet spice, lifted by a delicate touch of oak. On the palate, the attack is supple and fresh, carried by fine, well-integrated tannins that lend a harmonious structure. The persistent finish extends the fruity and spicy notes with finesse, a testament to the skillful barrel aging that preserves the purity of the fruit and the character of the vineyard.

FOOD PAIRINGS

With its elegant structure and aromatic profile blending red berries and subtle spices, this Givry Premier Cru "Le Vigron" pairs beautifully with refined yet flavorful cuisine. It complements herb-roasted poultry, duck breast with cherries, or a simply seared beef fillet. On the vegetarian side, a wild mushroom risotto or Provençal vegetable tian highlights its finesse. Soft cheeses like aged Brie or farmhouse Camembert echo its silky, lingering finish with grace.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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