



DOMAINE JEAN GUITON

AOP Bourgogne Côte d'Or

Red
DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

The history of Domaine Jean Guiton begins in 1975 in Bligny-lès-Beaune, with 2 hectares of vines under sharecropping. Jean Guiton gradually expanded the estate, reaching 10 hectares in 1986 with the acquisition of parcels in Pernand-Vergelesses 1er Cru, Savigny 1er Cru, and Beaune 1er Cru. His son Guillaume Guiton joined the estate in 2000, bringing a more daring and refined approach to winemaking. Today, the estate cultivates 11.5 hectares in Côte de Beaune, on prestigious appellations such as Volnay and Pommard. The winemaking is meticulous, with aging in oak barrels for 18 months, including 20% new barrels, giving the wines an elegant structure and beautiful aromatic complexity. Recognized for their finesse and balance, the wines of the estate are particularly appreciated by the great London tables.

VARIETAL

Pinot Noir 100%

LOCATION

The parcels are located in Pommard and Bligny-lès-Beaune.

Age of vines: 30 à 60 years old

TERROIR

Clay-limestone soils with gravel, contributing both structure and finesse.

IN THE VINEYARD

The vines are farmed with care: soil cultivation, yield control through pruning and green harvesting, canopy management, and minimal treatments to preserve balance and terroir expression.

HARVEST

Manual harvest with careful bunch selection.

WINEMAKING

Cold maceration for three to four days, followed by a 15-day cuvaison with punch-downs (pigeages) during fermentation to enhance extraction.

AGEING

Aged entirely in oak barrels (1 to 6 years old) for 12 months, to refine texture and preserve freshness.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

2 to 3 years

TASTING

The Bourgogne Côte d'Or red from Domaine Jean Guiton embodies the pure and sincere expression of Burgundian Pinot Noir. Its bright ruby robe reveals an inviting nose of red fruits—cherry, strawberry, redcurrant—lifted by light floral notes and a touch of sweet spice. On the palate, the wine delights with freshness and balance, offering juicy fruit and supple tannins that lead into a crisp, elegant finish. A frank, charming, and approachable wine that faithfully reflects its regional terroir.

FOOD PAIRINGS

This Bourgogne Côte d'Or red pairs beautifully with a selection of fine charcuterie, roast poultry with thyme, or a traditional country terrine. It also highlights a seasonal vegetable quiche, a zucchini gratin with Comté cheese, or herb-roasted eggplants. For cheese, it matches wonderfully with fresh goat cheese, a creamy Coulommiers, or a young Reblochon.

PRODUCTION VOLUME

20 000

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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