



DOMAINE JEAN GUITON

AOP Bourgogne Hautes Côtes de Beaune

DVP

White

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

Chardonnay 100%

LOCATION

The parcel Les Rouards is located just above the village of Pommard, on the way to Nantoux.

Age of vines: 40 years old

TERROIR

Clay-limestone soils that bring both freshness and mineral precision.

IN THE VINEYARD

The vines are cultivated with care: soil management, yield control, canopy maintenance, and limited treatments to respect the natural balance of the terroir.

HARVEST

Manual harvest with strict selection of the grapes.

WINEMAKING

Direct pressing of whole clusters without destemming. The musts are cold-settled for 24 to 36 hours before being transferred into barrels.

AGEING

Traditional ageing, designed to preserve freshness and aromatic finesse.

SERVING

Serving temperature: 10 to 12°C

AGEING POTENTIAL

2 to 3 years

TASTING

With its pale straw robe tinged with golden reflections, this Bourgogne blanc reveals delicate aromas of white flowers mingled with honey and a subtle hint of gingerbread. On the palate, it shows assured elegance: supple and charming, while maintaining the freshness of the grape variety without drifting into excess richness. A wine of finesse and balance, ideal for appreciating the lighter yet characterful side of Burgundy whites.

FOOD PAIRINGS

This wine pairs beautifully with Burgundian escargots, stir-fried seasonal vegetables, or fish in sauce-based preparations. It also complements creamy and characterful cheeses such as Bleu de Bresse and goat cheeses. Its freshness and balance make it a versatile choice at the table.

PRODUCTION VOLUME

2 100

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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