



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN-JACQUES GIRARD

AOP Pommard Premier Cru Les Chaponnières
Red



PRESENTATION

The viticultural history of the Girard family dates back more than five centuries in Savigny-lès-Beaune. Jean-Jacques Girard perpetuates this tradition by creating his own estate, continuing the work of seven generations before him. In 2008, his son Vincent Girard joined the estate, consolidating the family's identity. Today, the estate covers 15 hectares and produces about 100,000 bottles per year. Viticulture is based on a sustainable approach and a deep respect for the terroir, combining traditional methods and technical innovations. The wines, vinified with precision and aged in oak barrels, express the typicity of the great terroirs of Savigny-lès-Beaune and neighboring appellations. They offer superb complexity, combining structure, finesse, and remarkable aging potential.

VARIETAL

Pinot Noir 100%

TERROIR

The "Les Chaponnières" climat lies at the foot of the Pommard hillside in the Côte de Beaune. This Premier Cru benefits from an east to southeast exposure and deep clay-limestone soils rich in iron. This powerful terroir produces structured, intense wines built for ageing, while retaining finesse and elegance.

IN THE VINEYARD

The vines are cultivated with environmentally respectful practices, including meticulous soil management and close monitoring of grape ripeness.

HARVEST

Harvesting is done by hand, with selective sorting directly in the vineyard to retain only the healthiest and ripest berries.

WINEMAKING

The grapes are fully destemmed. A short cold pre-fermentation maceration helps extract delicate aromas. Alcoholic fermentation takes place in open vats with temperature control, allowing gentle tannin extraction and precise aromatic expression. Malolactic fermentation is carried out in barrels.

AGEING

The wine is aged in French oak barrels for approximately 15 months, with a proportion of new oak tailored to the vintage. This ageing adds complexity, structure, and excellent ageing potential, while preserving the fruit and character of the terroir.

SERVING

This Pommard Premier Cru red is best served between 14 and 16°C. It shows beautifully after a few years in the cellar, revealing its depth, complexity, and elegance.

AGEING POTENTIAL

5 to 10 years

TASTING

Deep ruby color, brilliant and clear. The nose is intense, with aromas of black fruits (blackcurrant, blackberry), licorice, forest floor, and sweet spices. On the palate, the wine is powerful, structured, and generous, with firm yet elegant tannins. The finish is long, persistent, and savory, showcasing the full potential of this great Pommard terroir.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



DOMAINE JEAN-JACQUES GIRARD

AOP Pommard Premier Cru Les Chaponnières
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

FOOD PAIRINGS

This wine pairs perfectly with grilled or sauced red meats, roasted game, slow-cooked dishes such as hare stew, and aged hard cheeses.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.