



DOMAINE PHILIPPE GIRARD

AOP Pernand-Vergelesses
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in the heart of Savigny-lès-Beaune, this family estate dates back over five centuries. Brothers Philippe and Jean-Jacques Girard, heirs to ancestral know-how, each developed their own estate. Today, Arnaud Girard, Philippe's son, takes over. The estate spans 11 hectares, practicing sustainable viticulture, with a distribution of 60% whites and 40% reds, on prestigious appellations: Savigny-lès-Beaune, Pernand-Vergelesses, Aloxe-Corton, Nuits-Saint-Georges, Pommard, and Volnay. Vinifications respect the vintage, with careful aging in oak barrels, offering elegant wines with great aging potential. Its distinctive feature? Rigorous family transmission and precise vinification that honor the terroirs of the Côte de Beaune.

VARIETAL

Chardonnay 100%

LOCATION

10,000 vines/ha
Age of vines: 40 years old

TERROIR

Clay-limestone soil

IN THE VINEYARD

The vineyard is cultivated with precision: soil is worked to promote drainage and microbial activity, while canopy management ensures good ventilation and controlled exposure. Yields are limited to preserve the balance and freshness of the grapes. Harvesting is carried out either manually or mechanically depending on the parcel and maturity.

WINEMAKING

100% destemmed, followed by gentle pressing and alcoholic fermentation in tanks for 8 to 10 days, then settling (débourage).

AGEING

Aged for 8 to 10 months in oak barrels, with 25% to 35% new oak, offering structure and discreet complexity.

SERVING

Serving Temperature: 10–12°C

AGEING POTENTIAL

3 to 5 years

TASTING

This Pernand-Vergelesses Blanc delivers a pure, chiselled expression of Chardonnay, typical of this high-altitude slope. The nose opens with fresh citrus aromas (lemon, grapefruit), green apple, and white flowers, lifted by a subtle, almost chalky minerality. With aeration, hints of fresh almond and hazelnut emerge, reflecting precise and balanced oak ageing. On the palate, the attack is lively and taut, driven by vibrant acidity and a saline minerality that stretches into a long, clean finish. A linear, elegant, and energetic wine with great ageing potential, capable of standing alongside the finest whites of neighboring villages.

VISUAL APPEARANCE

Pale gold with green highlights

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 PHILIPPE GIRARD

AOP Pernand-Vergelesses

White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

AT NOSE

Lemon, grapefruit, green apple, white flowers, chalky minerality, almond, hazelnut

ON THE PALATE

Taut, energetic, with bright acidity and a long saline finish

FOOD PAIRINGS

This Pernand-Vergelesses Blanc pairs beautifully with roasted cod loin, lemon emulsion, and leek fondue: the wine's freshness supports the delicacy of the dish, while its minerality melts into the texture of the fish.

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.