



DOMAINE JEAN GUITON

AOP Savigny-lès-Beaune Premier Cru Les Peuillets

DVP
Red

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

A 0.55-hectare parcel.

TERROIR

Deep soils composed of scree, sandy and relatively light, bringing finesse and suppleness to the wines.

IN THE VINEYARD

The vines are carefully tended with sustainable practices: soil work, yield control through pruning, canopy management, and minimal treatments to preserve natural balance.

HARVEST

Manual harvest with rigorous grape selection.

WINEMAKING

20-day cuvaison with cold pre-fermentation maceration. Punch-downs (pigeages) during fermentation to extract colour, tannins, and aromas.

AGEING

Aged entirely in oak barrels, 20% new, for 18 months to refine structure and aromatic complexity.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

The Savigny-lès-Beaune Premier Cru "Les Peuillets" from Domaine Jean Guiton is a wine of charm and refinement. Its bright ruby robe reveals an expressive nose dominated by fresh red fruits—wild strawberry and redcurrant—enhanced by floral notes of peony and a subtle hint of licorice. On the palate, the attack is lively and precise, supported by a fine acidity that underscores the purity of the fruit. The tannins are elegant and delicate, providing both structure and length, while the finish combines freshness and finesse.

FOOD PAIRINGS

This Savigny Premier Cru pairs beautifully with herb-roasted guinea fowl, rabbit in mustard sauce, or pork tenderloin with chanterelles. For a vegetarian option, it works wonderfully with a root vegetable and goat cheese tart, a nutmeg-infused gratin dauphinois, or a sauté of wild mushrooms. For cheese, choose characterful soft-ripened varieties such as Chaource or Langres.

PRODUCTION VOLUME

2 900

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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