



DOMAINE JEAN-MICHEL GIBOULOT

AOP Pommard
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in Savigny-lès-Beaune, north of Côte de Beaune, Domaine Jean-Michel Giboulot perpetuates a family viticultural tradition since 1935. Jean-Michel Giboulot represents the third generation of winemakers and leads the estate with a respectful approach to the terroir. Covering 12 hectares, the vineyard has been cultivated organically since 2010. The vines benefit from privileged exposures on emblematic terroirs such as the Montagne de Corton, favoring the optimal maturity of Pinot Noir and Chardonnay grape varieties. Among the estate's flagship appellations are Savigny-lès-Beaune, Pommard, and Beaune Premier Cru. Vinification is low-intervention, with fermentation in thermoregulated stainless steel tanks and aging in oak barrels. The wines stand out for their elegance, complexity, and aging potential, offering a pure and refined expression of the Burgundian terroir.

VARIETAL

Pinot Noir 100%

TERROIR

Clay-limestone soil with white marl.

IN THE VINEYARD

Key stages for the vine include treatments, soil management, and canopy control to ensure optimal ripening and health throughout the growing season.

HARVEST

Manual harvesting at full maturity to preserve the integrity of the grapes and ensure precise selection.

WINEMAKING

Destemming and sorting followed by a cold maceration (12 to 14°C) for several days. Fermentation lasts about one week. Total vatting time is 18 days with regular punch-downs and pump-overs to extract color and structure.

AGEING

Aged for 12 months in oak barrels (one-third new) and an additional two months in tanks to refine the wine before bottling.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

Domaine Jean-Michel Giboulot's Pommard "En Brescul" red, from fifty-year-old vines located on the upper slope facing Beaune, reveals a refined expression of Pinot Noir. The nose, initially discreet, opens with aromas of sweet spices and tangy red berries. On the palate, the wine impresses with its ample and silky texture, supported by fine, tight-knit tannins. The overall impression is elegant and well-structured, with excellent aging potential.

VISUAL APPEARANCE

Deep ruby with brilliant reflections.

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.



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AT NOSE

Subtle notes of red berries, sweet spices, and a hint of underbrush.

ON THE PALATE

Supple, generous, and structured with fine tannins and a lingering finish.

FOOD PAIRINGS

This Pommard "En Brescul" pairs beautifully with characterful dishes that highlight its finesse and structure. Consider beef Wellington, duck breast with cherries, or a traditional hare stew. Roasted poultry such as capon with morels, or aged cheeses like mature Comté or Époisses, also make excellent companions. For a vegetarian touch, dishes featuring wild mushrooms or spiced lentils will enhance its aromatic complexity.

PRODUCTION VOLUME

1150 bouteilles

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