



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN-JACQUES GIRARD

AOP Pernand-Vergelesses Premier Cru Vergelesses
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 "Vergelesses" climat is one of the most renowned in the Pernand-Vergelesses appellation, located mid-slope with an east to southeast exposure. The soils are clay-limestone, well-drained, with a high presence of red marl. This terroir offers Pinot Noir optimal ripeness, fine concentration, and refined aromatic expression, while preserving natural freshness.

IN THE VINEYARD

The vines are cultivated using environmentally respectful practices, with careful soil management and constant attention to vine health.

HARVEST

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

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 14 to 15 months, with a proportion of new oak adapted to the vintage. This ageing adds complexity, structure, and excellent ageing potential, while preserving the fruit and typicity of the terroir.

SERVING

This Pernand-Vergelesses Premier Cru red is best served between 13 and 15°C. It can be enjoyed young for its freshness and aromatic brightness, but gains depth and complexity with a few years of ageing.

AGEING POTENTIAL

5 to 10 years

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 Pernand-Vergelesses Premier Cru Vergelesses
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

TASTING

Intense ruby color, bright and clear. The nose reveals aromas of red and black fruits (cherry, raspberry, blackberry), enhanced by floral, spicy, and lightly toasted notes. On the palate, the wine is full-bodied, structured, and elegant, with fine tannins and a long, persistent finish. The overall impression is harmonious, deep, and characterful—typical of great Pinot Noirs from the Côte de Beaune.

FOOD PAIRINGS

This wine pairs beautifully with grilled or sauced red meats, roasted poultry, slow-cooked dishes such as beef bourguignon, and aged soft or 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.