



# DOMAINE JEAN GUITON

AOP Ladoix Premier Cru La Corvée

**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 0.79-hectare parcel with full southern exposure.

Age of vines: 70 à 100 years old

## TERROIR

Soils dominated by limestone, bringing freshness, structure, and precision.

## IN THE VINEYARD

Sustainable vineyard management with careful soil cultivation, yield control, and canopy work. Treatments are kept to a minimum to respect the natural balance of the vines. Manual interventions ensure optimal ripeness and fruit quality.

## HARVEST

Manual harvest with strict grape selection.

## WINEMAKING

20-day cuvaison with a cold pre-fermentation maceration. Gentle punch-downs (pigeages) during fermentation for colour and tannin extraction.

## AGEING

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

## SERVING

Serving temperature: 14 to 16°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

This wine can be described as harmonious and well-balanced. Its colour is a deep ruby red. The nose is very expressive, marked by ripe black fruit—blackberry, blackcurrant, and cherry—blended with subtle woody notes from barrel ageing. The palate is structured and elegant, supported by very fine, ripe tannins that give both length and finesse. A complete and balanced expression of Pinot Noir.

## FOOD PAIRINGS

This wine pairs gracefully with poultry dishes, as well as seafood or fish prepared with sauces. It also complements country-style pâtés, terrines, and rillettes, alongside creamy cheeses such as Camembert and Brie. Its harmony and finesse make it a versatile partner for both refined and rustic cuisine.

## PRODUCTION VOLUME

4 250

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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