



DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE JEAN-JACQUES GIRARD

AOP Savigny-lès-Beaune Premier Cru Les Narbantons  
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

A clay-limestone terroir located on the southern slopes of Savigny-lès-Beaune, offering excellent sun exposure that promotes full ripening of the Pinot Noir grapes.

## IN THE VINEYARD

The soil is mechanically worked to encourage aeration and deep root development. The vineyard is managed using sustainable viticulture practices, with careful yield control to ensure aromatic concentration. Treatments are limited and adapted to seasonal conditions. Harvesting is done entirely by hand to preserve grape integrity.

## HARVEST

Manual harvest with selective sorting directly in the vineyard, ensuring healthy and uniform fruit.

## WINEMAKING

Fermentation takes place in open vats with 100% destemmed grapes. A short cold maceration precedes traditional alcoholic fermentation, conducted under temperature control to preserve the fruit's freshness and aromatic expression.

## AGEING

Aged in oak barrels for approximately 15 months, with a variable proportion of new oak depending on the vintage.

## SERVING

Serving temperature: 14 to 16°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

Savigny-lès-Beaune 1er Cru "Les Narbantons" stands out with its brilliant ruby-colored robe. The nose is expressive, dominated by aromas of red and black fruits. On the palate, the wine is supple and elegant, with fresh acidity and fine tannins that provide a balanced structure.

## VISUAL APPEARANCE

Clear robe with vibrant ruby highlights.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## AT NOSE

Notes of cherry, raspberry, blackberry, with a subtle floral touch.

## ON THE PALATE

Soft attack, fine tannins, persistent fruit-driven finish.

## FOOD PAIRINGS

Perfect with roasted poultry, veal fillet, grilled or braised beef, and all types of game, whether feathered or furred.

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