



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN-JACQUES GIRARD

AOP Pernand-Vergelesses
White



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

Chardonnay 100%

TERROIR

The "Les Belles Filles" plot is located on the upper slopes of Pernand-Vergelesses, at the foot of the Corton hill in the Côte de Beaune. It benefits from an east to northeast exposure, ideal for preserving the freshness of Chardonnay. The soil is composed of white marl and limestone, well-drained, which promotes slow and even ripening. This terroir produces white wines that are refined, taut, and elegant.

IN THE VINEYARD

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

HARVEST

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

WINEMAKING

After gentle pressing, the must is cold-settled and fermented in oak barrels, a portion of which are new. Alcoholic fermentation is slow and carefully controlled, allowing the wine to develop its full aromatic complexity. Full malolactic fermentation is carried out.

AGEING

The wine is aged on fine lees for approximately 12 months in French oak barrels. This ageing adds roundness, structure, and a subtle touch of oak that respects the expression of the terroir and the grape variety.

SERVING

This Pernand-Vergelesses white is best served between 10 and 12°C. It can be enjoyed young for its freshness and vibrancy, but gains complexity and depth with a few years of ageing.

AGEING POTENTIAL

3 to 5 years

TASTING

Pale yellow color with golden highlights, bright and clear. The nose is expressive, combining aromas of white flowers, white-fleshed fruits (pear, apple), and subtle toasted and mineral notes. On the palate, the wine is lively, taut, and elegant, with good texture and a persistent, saline finish.

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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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FOOD PAIRINGS

This wine pairs beautifully with seafood, grilled or sauced fish, creamy poultry dishes, refined vegetarian cuisine, and soft or bloomy-rind cheeses.

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