



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN-JACQUES GIRARD

AOP Gevrey-Chambertin
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

This Gevrey-Chambertin "Les Villages" is made exclusively from Pinot Noir, the emblematic grape variety of the Côte de Nuits. The vines are planted on marl-limestone soils typical of the appellation, at an altitude of approximately 250 to 300 meters. Grapes are harvested by hand, ensuring rigorous selection and optimal quality.

IN THE VINEYARD

Throughout the growing season, the vineyard is carefully managed with respect for the soil and biodiversity. Techniques include mechanical and manual soil work, canopy management, and yield control to ensure balanced ripening. Harvesting is done manually to preserve the integrity of the fruit and allow for a first selection directly in the vineyard.

HARVEST

Manual harvesting is followed by a meticulous sorting process that begins in the vineyard, ensuring only the healthiest and ripest grapes are used.

WINEMAKING

Vinification follows traditional Burgundian methods. The grapes undergo fermentation in stainless steel tanks to preserve freshness and purity of fruit. The wine is then aged for 15 months in French oak barrels, with a variable proportion of new oak depending on the vintage. This process allows the wine to develop aromatic complexity while maintaining the elegance of the Pinot Noir.

AGEING

Ageing takes place in oak barrels, with a portion of new oak used to enhance structure and depth. The wine is aged on fine lees to enrich texture and mouthfeel. Regular bâtonnage may be employed depending on the vintage to encourage aromatic development and balance.

SERVING

It is recommended to serve this wine at a temperature between 16 and 18°C. Decanting for one to two hours before serving will help reveal its full aromatic palette.

AGEING POTENTIAL

3 to 5 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 Gevrey-Chambertin
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

TASTING

On tasting, the wine reveals a brilliant ruby color. The nose is intense and refined, offering aromas of red fruits (raspberry, sour cherry) and black fruits (blueberry), complemented by floral notes of violet, spicy hints of black pepper, and more evolved touches such as leather, forest floor, and licorice. On the palate, the attack is smooth, the tannins are fine and silky, and the structure is well-balanced. The finish is long and persistent, showcasing a beautiful harmony between power and finesse.

FOOD PAIRINGS

This Gevrey-Chambertin pairs beautifully with refined dishes such as game (venison, hare), grilled or sauced red meats (ribeye steak, roasted lamb), noble poultry (capon, duck), and aged Burgundian cheeses like Époisses or Langres.

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.