

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE JEAN-JACQUES GIRARD

AOP Pernand-Vergelesses Premier Cru Sous Frétille  
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 "Sous Frétille" climat is perched above the village of Pernand-Vergelesses, bordering the famous Corton hill in the Côte de Beaune. This Premier Cru benefits from an east to southeast exposure, ideal for Chardonnay. The soil is composed of white marl and limestone, well-drained, promoting slow and even ripening. This terroir produces white wines that are taut, elegant, and beautifully mineral.

## 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 both the terroir and the grape variety.

## SERVING

This Pernand-Vergelesses Premier Cru 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.

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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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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