



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN-JACQUES GIRARD

AOP Volnay Premier Cru
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

The "En Chevrets" climat is located south of the village of Volnay, bordering Pommard. This Premier Cru benefits from an east to southeast exposure and light, well-drained clay-limestone soils. The terroir is renowned for producing Pinot Noirs of great finesse, combining elegance, depth, and subtle aromatic complexity.

IN THE VINEYARD

The vines are cultivated with care using environmentally respectful practices. Soil work is carried out without chemical herbicides, and treatments are kept to a minimum.

HARVEST

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

WINEMAKING

The grapes are fully destemmed. A short cold pre-fermentation maceration helps extract delicate aromas. Alcoholic fermentation takes place in open vats with temperature control, allowing gentle tannin extraction and precise aromatic expression. Malolactic fermentation is carried out in barrels.

AGEING

The wine is aged in French oak barrels for approximately 15 months, with a proportion of new oak adapted to the vintage. This ageing adds complexity, roundness, and excellent ageing potential, while preserving the fruit and the delicacy of the terroir.

SERVING

This Volnay Premier Cru red is best served between 13 and 15°C. It can be enjoyed young for its freshness and aromatic brightness, but gains depth and complexity with a few years of ageing.

AGEING POTENTIAL

5 to 10 years

TASTING

Bright, clear, and intense ruby color. The nose reveals aromas of red fruits (cherry, raspberry), violet, and subtle spicy notes. On the palate, the wine is supple, refined, and elegant, with silky tannins and a long, persistent finish. The overall impression is harmonious, airy, and sophisticated—typical of great Volnay wines.

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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 roasted white meats, poultry in sauce, refined vegetarian dishes, and soft-ripened cheeses such as Brie or aged Camembert.

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