



DOMAINE JEAN-MICHEL GIBOULOT

AOP Savigny-lès-Beaune
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in Savigny-lès-Beaune, north of Côte de Beaune, Domaine Jean-Michel Giboulot perpetuates a family viticultural tradition since 1935. Jean-Michel Giboulot represents the third generation of winemakers and leads the estate with a respectful approach to the terroir. Covering 12 hectares, the vineyard has been cultivated organically since 2010. The vines benefit from privileged exposures on emblematic terroirs such as the Montagne de Corton, favoring the optimal maturity of Pinot Noir and Chardonnay grape varieties. Among the estate's flagship appellations are Savigny-lès-Beaune, Pommard, and Beaune Premier Cru. Vinification is low-intervention, with fermentation in thermoregulated stainless steel tanks and aging in oak barrels. The wines stand out for their elegance, complexity, and aging potential, offering a pure and refined expression of the Burgundian terroir.

VARIETAL

Chardonnay 100%

LOCATION

Plot of 1.63 hectares.
Age of vines: 35 years old

TERROIR

"White" soil, partially marl-based.

HARVEST

Manual harvesting at optimal ripeness.

WINEMAKING

Fermentation in oak barrels, 15% of which are new.

AGEING

Aged for 10 months on fine lees in oak barrels.

SERVING

Serving temperature: 10 to 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

The Savigny-lès-Beaune Blanc from Domaine Jean-Michel Giboulot captivates with its profile that is both precise and refined. Its pale robe with golden highlights reveals an expressive nose of white flowers, fresh apple, and pear, enhanced by a touch of citrus and a subtle hint of honey. On the palate, the attack is lively and taut, driven by a beautiful acidity that accentuates the purity of the fruit. The texture, delicate yet persistent, unveils an elegant limestone minerality and a long, fresh finish. A precise, energetic, and elegant wine that showcases the finesse of Chardonnay on this Côte de Beaune terroir.

VISUAL APPEARANCE

Pale gold with luminous reflections.

AT NOSE

White flowers, fresh apple, pear, citrus zest, and a hint of honey.



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.



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ON THE PALATE

Vibrant acidity, pure fruit, elegant minerality, and a long, fresh finish.

FOOD PAIRINGS

This Savigny-lès-Beaune Blanc pairs beautifully with refined and balanced dishes such as trout fillet with lemon butter, pan-seared scallops, or herb-roasted free-range chicken. For vegetarian options, it elevates asparagus risotto, caramelized onion tart, or zucchini gratin with parmesan. As for cheeses, opt for aged Crottin de Chavignol, young Comté, or artisanal sheep's milk Tomme.

PRODUCTION VOLUME

2880 bouteilles

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