



DOMAINE JEAN-MICHEL GIBOULOT

AOP Beaune Premier Cru Clos de Roi
Red

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

Pinot Noir 100%

TERROIR

A clay-limestone terroir.

IN THE VINEYARD

The vines are cultivated with great care: manual soil work, pruning to control yields, canopy management, and limited treatments to preserve the natural balance of the terroir until harvest.

HARVEST

Hand-picked harvest with careful grape selection.

WINEMAKING

Total destemming, followed by a few days of cold maceration. Fermentation lasts about a week, with a total vatting time of 15 days, including punch-downs (pigeages) and rack-and-return (délestage) to optimize extraction.

AGEING

Aged for 12 months in oak barrels, then 2 months in vats before bottling.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

The nose opens with ripe black fruit aromas enriched by subtle notes of dark chocolate. On the palate, the attack is round and generous, revealing a rich and layered texture. The retro-olfaction brings out delicate floral nuances absent on the nose, adding depth and refinement. The finish is long, enveloped, and persistent, showcasing both the structure and elegance of the wine.

FOOD PAIRINGS

This wine pairs beautifully with flavourful meats such as veal, guinea fowl, or fine game like pigeon. Thanks to its structure, it also complements more assertive dishes such as rabbit stew in red wine (lapin chasseur) or a classic coq au vin. For a creative touch, it will also enhance a duck parmentier or a chicken tagine with warm spices.

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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PRODUCTION VOLUME

1150 bouteilles

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