



DOMAINE JEAN-MICHEL GIBOULOT

AOP Savigny-lès-Beaune Premier Cru Aux Serpentières
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%

LOCATION

Single plot of 1.03 hectares.

Age of vines: 75 years old

TERROIR

Marly and clay-rich soil, located on a slope with a high concentration of scree and gravel.

IN THE VINEYARD

Key stages include precise soil management, canopy control, and targeted treatments throughout the growing season to ensure optimal vine health and grape maturity.

HARVEST

Manual harvest at full ripeness to preserve fruit integrity and allow for meticulous selection.

WINEMAKING

Destemming and sorting followed by cold maceration (12 to 14°C) for several days. Fermentation lasts about one week. Total vatting time is 18 days with regular punch-downs and pump-overs to extract color, tannins, and aromatic depth.

AGEING

Aged for 11 months in oak barrels (one-third new), followed by 2 months in tank before bottling.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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TASTING

The Savigny-lès-Beaune Premier Cru "Aux Serpentières" from Domaine Jean-Michel Giboulot subtly expresses the nobility of Pinot Noir grown on a slope-rich terroir of scree and gravel. This red wine stands out with its clear, brilliant ruby hue. The nose is complex, revealing black cherry, candied raspberry, licorice, and forest floor. On the palate, the attack is smooth, then builds in intensity with fine tannins and a vibrant mineral tension. The finish is long, with spicy and lightly smoky notes, reflecting impressive depth and aging potential.

VISUAL APPEARANCE

Clear, brilliant ruby color.

AT NOSE

Black cherry, raspberry confit, licorice, and earthy undertones.

ON THE PALATE

Supple entry, fine tannins, mineral tension, and a long, spicy finish.

FOOD PAIRINGS

This Premier Cru "Aux Serpentières" pairs beautifully with refined and flavorful dishes. It complements roasted pigeon with cranberries, herb-crusted rack of lamb, or bone marrow cardoon gratin. Game birds such as partridge with wild mushrooms will highlight the wine's complexity. For cheese pairings, opt for cooked pressed cheeses like Beaufort or Salers, which enhance its structure and aromatic finesse.

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