



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN-JACQUES GIRARD

AOP Savigny-lès-Beaune Premier Cru Aux Fourneaux
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 "Aux Fourneaux" climat is located at the entrance of the village of Savigny-lès-Beaune, along the road connecting Beaune to Pernand-Vergelesses. This Premier Cru benefits from an east to southeast exposure and deep, well-drained clay-limestone soils with a strong presence of red marl. This warm and early-ripening terroir promotes excellent grape maturity and produces generous, structured, and expressive Pinot Noirs.

IN THE VINEYARD

The vines, aged between 40 and 60 years, are cultivated using environmentally respectful practices. Soil work is carried out both mechanically and manually, with single Guyot pruning to promote balanced growth. Yields are carefully controlled to ensure optimal aromatic concentration.

HARVEST

Harvesting is done entirely by hand, with selective sorting directly in the vineyard. Only perfectly healthy and ripe grapes are selected for vinification.

WINEMAKING

The grapes are fully destemmed. A cold pre-fermentation maceration of 3 to 5 days helps extract delicate aromas. Alcoholic fermentation takes place in open vats with temperature control, accompanied by gentle punch-downs and pump-overs to preserve the elegance of the tannins. Malolactic fermentation is carried out in oak barrels.

AGEING

The wine is aged for 12 to 15 months in French oak barrels, with 15 to 20% new oak depending on the vintage. Ageing on fine lees with light racking helps refine the structure and enrich the aromatic profile without overpowering the fruit.

SERVING

This Savigny-lès-Beaune 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

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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TASTING

Bright, clear, and intense ruby color. The nose reveals aromas of red and black fruits (cherry, raspberry, blackberry), enhanced by floral, spicy, and lightly toasted notes. On the palate, the wine is supple, structured, and elegant, with fine tannins and a long, persistent finish. The overall impression is harmonious, deep, and characterful—typical of great Pinot Noirs from the Côte de Beaune.

FOOD PAIRINGS

This wine pairs beautifully with grilled or sauced red meats, roasted poultry, slow-cooked dishes such as beef bourguignon, and aged soft or hard cheeses.

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