

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE PHILIPPE GIRARD

AOP Aloxe-Corton Premier Cru Les Valozières  
Red



## PRESENTATION

Located in the heart of Savigny-lès-Beaune, this family estate dates back over five centuries. Brothers Philippe and Jean-Jacques Girard, heirs to ancestral know-how, each developed their own estate. Today, Arnaud Girard, Philippe's son, takes over. The estate spans 11 hectares, practicing sustainable viticulture, with a distribution of 60% whites and 40% reds, on prestigious appellations: Savigny-lès-Beaune, Pernand-Vergelesses, Aloxe-Corton, Nuits-Saint-Georges, Pommard, and Volnay. Vinifications respect the vintage, with careful aging in oak barrels, offering elegant wines with great aging potential. Its distinctive feature? Rigorous family transmission and precise vinification that honor the terroirs of the Côte de Beaune.

## VARIETAL

Pinot Noir 100%

## LOCATION

10,000 vines/ha  
Age of vines: 60 years old

## TERROIR

Clay-limestone soil

## IN THE VINEYARD

The vineyard is cultivated with sustainable and precise methods. Soil is tilled to promote aeration and microbial life, canopy management ensures optimal sunlight exposure, and yield control (via green harvesting if needed) supports concentration. Harvesting is done manually or mechanically, based on plot conditions and grape maturity.

## WINEMAKING

100% destemmed, followed by a 4 to 5-day cold pre-fermentation maceration. Gentle extraction using pump-overs and punch-downs. Vatting lasts between 10 and 20 days depending on the vintage and desired structure.

## AGEING

Aged for 10 to 12 months in oak barrels, with 20% to 30% new oak to bring structure and aromatic depth.

## SERVING

Serving Temperature: 14–16°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

This wine displays a lovely, deep ruby-red color. In its youth, the nose evokes a spring garden with aromas of red fruits (raspberry, strawberry, cherry) and black fruits (blackcurrant, blackberry). As it ages, the bouquet deepens with notes of prune, truffle, and cinnamon.

## FOOD PAIRINGS

This wine pairs beautifully with small game, grilled or sauced red meats, and characterful cheeses such as Époisses and Ami du Chambertin.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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