

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE PELLETIER HIBON

AOP Givry  
Red**PRESENTATION**

The family property took off with André Pelletier (1898-1953), who acquired his first plots in Givry. His son Henri continued his work until his retirement in 2005, after partnering with Luc Hibon in 2001. Today, Luc Hibon and his wife cultivate 7 hectares of vines, certified HVE (High Environmental Value). In 2019, the estate took a new step by investing in hydraulic inter-row plows, allowing soil maintenance without chemical herbicides. Vinifications focus on fruit expression and the limestone terroirs of Givry. Its particularity? Family management that has evolved with the times, combining traditional know-how and an eco-responsible approach to preserve the richness of the Chalonais terroir.

**VARIETAL**

Pinot Noir 100%

**LOCATION**

The Givry Vieilles Vignes Rouge from Domaine Pelletier-Hibon is a wine from the A.O.P Givry appellation, located in the heart of the Côte Chalonnaise in Burgundy. This red wine is made from Pinot Noir, the region's emblematic grape variety, sourced from old vines that lend the wine a beautiful aromatic concentration and elegant structure.

**WINEMAKING**

The winemaking process is traditional, with fermentation in vats followed by aging in both vats and oak barrels. This method preserves the freshness of the fruit while adding a subtle touch of oak. The wine has an alcohol content of 13% by volume, which is typical for a well-balanced Burgundian Pinot Noir.

**SERVING**

This wine is best enjoyed at a temperature of 14 to 16°C.

**AGEING POTENTIAL**

5 to 10 years

**TASTING**

On tasting, the wine displays a deep ruby red color, a sign of maturity and richness. The nose is expressive, dominated by aromas of red fruits (cherry, redcurrant) and blackcurrant bud, with a slight spicy note. On the palate, the wine is dense and smooth, with well-integrated tannins and a lovely length. It offers a lively structure that will allow it to age well.

**FOOD PAIRINGS**

It pairs perfectly with dishes such as beef bourguignon, roast pork with apples, or aged cheeses and charcuterie. It can be cellared for 6 to 8 years, allowing its aromas to develop greater complexity over time.

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

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