



DOMAINE JEAN-JACQUES GIRARD

AOP Pommard
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



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 old vines of Pommard from Domaine Jean-Jacques Girard are planted on well-exposed slopes of the Côte de Beaune, at an altitude between 250 and 300 meters. The soils are deep, stony clay-limestone, sometimes mixed with red marl, offering excellent drainage and slow ripening of the grapes. This emblematic terroir is renowned for producing Pinot Noirs that are powerful, structured, and full of character, while retaining beautiful freshness.

IN THE VINEYARD

The vines, aged between 50 and 70 years, are cultivated using environmentally respectful practices. Soil work is carried out both mechanically and manually, with single Guyot pruning to promote balanced growth and control yields. These old vines produce grapes that are concentrated, rich in texture and complexity.

HARVEST

Harvesting is done entirely by hand, with rigorous 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 14 to 16 months in French oak barrels, with 20 to 25% 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 Pommard Vieilles Vignes is best served between 14 and 16°C. It can be enjoyed after 3 to 5 years of ageing to reveal its complexity, and has the potential to evolve beautifully over 15 years or more depending on the vintage.

AGEING POTENTIAL

5 to 10 years

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.



DOMAINE JEAN-JACQUES GIRARD

AOP Pommard
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

TASTING

Deep ruby color, bright and clear. The nose is intense, with aromas of black fruits (blackberry, blackcurrant), sour cherry, sweet spices, forest floor, and leather. On the palate, the wine is full-bodied, structured, and powerful, with firm yet elegant tannins. The finish is long, persistent, and savory, revealing the full character of Pommard's terroir.

FOOD PAIRINGS

This wine pairs beautifully with grilled or sauced red meats, roasted or slow-cooked game, crusted dishes like beef Wellington, and aged hard cheeses such as mature Comté or Parmesan.

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.