



# DOMAINE JEAN-JACQUES GIRARD

AOP Volnay  
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 Volnay from Domaine Jean-Jacques Girard are planted on well-exposed slopes, facing east to southeast, at an average altitude of 250 to 300 meters. The soils are fine, well-drained clay-limestone, sometimes mixed with red marl. This emblematic terroir of the Côte de Beaune is renowned for producing Pinot Noirs of great finesse, combining elegance, freshness, and aromatic depth.

## IN THE VINEYARD

The vines, aged between 40 and 60 years, are cultivated using environmentally respectful practices. Soil work is carried out with care, combining mechanical methods and manual interventions. Pruning is done using the single Guyot method to promote balanced growth.

## HARVEST

Harvesting is entirely manual, with selective sorting in the vineyard to retain only the healthiest and ripest grapes.

## WINEMAKING

Vinification begins with total destemming of the grapes, followed by a cold pre-fermentation maceration of 3 to 5 days to extract the finest aromas. Alcoholic fermentation takes place in open vats with temperature control, accompanied by gentle punch-downs and pump-overs to preserve the delicacy 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. It rests on fine lees, with light racking before final blending in tank. This process gives the wine complexity, structure, and excellent ageing potential, while preserving the fruit and terroir expression.

## SERVING

This Volnay Vieilles Vignes is best served between 13 and 15°C. It can be enjoyed young for its freshness and aromatic brightness, but gains depth and complexity after a few years of ageing. Its ageing potential ranges from 3 to 15 years, or even longer depending on the vintage.

## AGEING POTENTIAL

10 to 15 years

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## TASTING

Bright, clear, and intense ruby color. The nose reveals aromas of red fruits (cherry, raspberry), violet, sweet spices, and a subtle touch of oak. On the palate, the wine is supple and elegant, with fine tannins and a long, persistent finish. The overall impression is balanced, airy, and refined—true to the style of great Volnay wines.

## FOOD PAIRINGS

This wine pairs beautifully with roasted white meats, poultry in sauce, refined vegetarian dishes, fine charcuterie, and soft cheeses such as Brie or aged Camembert.

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