

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE JEAN-JACQUES GIRARD

AOP Chassagne-Montrachet  
White

## 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

Chardonnay 100%

## TERROIR

The Chassagne-Montrachet plots of Domaine Jean-Jacques Girard are located on well-exposed slopes, facing east to southeast, at an average altitude of 220 to 250 meters. The soils are clay-limestone, sometimes mixed with gravel, providing excellent drainage and allowing slow, even ripening of the Chardonnay. This emblematic terroir of the Côte de Beaune produces white wines that are powerful, elegant, and beautifully complex.

## IN THE VINEYARD

The vines are cultivated using environmentally respectful practices, with rigorous soil management and constant attention to vine health.

## HARVEST

Harvesting is done by hand, with selective sorting directly in the vineyard to retain only the healthiest and ripest grapes.

## WINEMAKING

After gentle pressing, the must is cold-settled and fermented in oak barrels, a portion of which are new. Alcoholic fermentation is slow and carefully controlled, allowing the wine to develop its full aromatic richness. Full malolactic fermentation is carried out.

## AGEING

The wine is aged on fine lees for approximately 12 months in French oak barrels. This ageing adds roundness, structure, and a subtle touch of oak that respects the expression of both the terroir and the grape variety.

## SERVING

This Chassagne-Montrachet white is best served between 10 and 12°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

## TASTING

Pale yellow color with golden highlights, bright and clear. The nose is expressive and complex, combining aromas of white flowers, white-fleshed fruits (pear, apple), toasted hazelnut, and wet stone. On the palate, the wine is ample, structured, and elegant, with beautiful mineral tension, balanced acidity, and a long, persistent finish.

**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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## FOOD PAIRINGS

This wine pairs beautifully with noble fish (sea bass, turbot), shellfish (lobster, langoustine), creamy poultry dishes, mushroom risottos, and hard cheeses such as Comté or Beaufort.

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