



# DOMAINE JEAN GUITON

AOP Bourgogne Aligoté

**DVP**

White

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

The history of Domaine Jean Guiton begins in 1975 in Bligny-lès-Beaune, with 2 hectares of vines under sharecropping. Jean Guiton gradually expanded the estate, reaching 10 hectares in 1986 with the acquisition of parcels in Pernand-Vergelesses 1er Cru, Savigny 1er Cru, and Beaune 1er Cru. His son Guillaume Guiton joined the estate in 2000, bringing a more daring and refined approach to winemaking. Today, the estate cultivates 11.5 hectares in Côte de Beaune, on prestigious appellations such as Volnay and Pommard. The winemaking is meticulous, with aging in oak barrels for 18 months, including 20% new barrels, giving the wines an elegant structure and beautiful aromatic complexity. Recognized for their finesse and balance, the wines of the estate are particularly appreciated by the great London tables.

## VARIETAL

Aligoté 100%

## TERROIR

Clay-limestone soils, giving both freshness and precision to the wines.

## IN THE VINEYARD

The vines are cultivated with meticulous care: sustainable soil work, yield control, canopy management, and minimal treatments to preserve the natural balance of the terroir.

## HARVEST

Manual harvest with strict grape selection.

## WINEMAKING

Direct pressing of whole clusters without destemming. The musts are cold-settled for 24 to 36 hours before being transferred into barrels.

## AGEING

Traditional ageing, preserving the wine's freshness and energy.

## SERVING

Serving temperature: 10 to 12°C

## AGEING POTENTIAL

2 to 3 years

## TASTING

The Bourgogne Aligoté from Domaine Jean Guiton delights with its freshness and straightforward aromatic profile, typical of this historic Burgundian grape. Its pale robe with silver highlights opens onto a vibrant nose of citrus — lemon and grapefruit — along with green apple, delicate floral notes, and a subtle chalky minerality. On the palate, the attack is lively and taut, carried by a chiselled acidity that stretches into a clean, saline, and thirst-quenching finish. A tonic, precise white, showcasing the grape's purity and the clarity of its terroir.

## FOOD PAIRINGS

This Bourgogne Aligoté is a perfect match for fine de claire oysters, a sea bass ceviche with lime, or fish rillettes with fresh herbs. It also shines as an aperitif, served with Comté cheese gougères or a light charcuterie platter. On the vegetarian side, it pairs beautifully with a goat cheese and citrus salad, a crunchy vegetable stir-fry, or even an endive gratin with vegetarian ham. Whether at the table or as an aperitif, it brings a crisp freshness and vibrant energy.

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

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