



DOMAINE JEAN GUITON

AOP Savigny-lès-Beaune Premier Cru Les Hauts Jarrons

DVP
Red

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

Pinot Noir 100%

TERROIR

Deep soils composed of scree, sandy and relatively light, bringing finesse and suppleness to the wines.

IN THE VINEYARD

The vines are farmed with meticulous care: sustainable soil cultivation, yield control, canopy management, and manual interventions to ensure even ripening and preserve fruit quality.

HARVEST

Manual harvest with rigorous grape selection.

WINEMAKING

20-day cuvaison with a cold pre-fermentation maceration. Punch-downs (pigeages) during fermentation enhance structure and aromatic expression.

AGEING

Aged entirely in oak barrels, 20% of which are new, for 18 months to refine the wine's tannins and complexity.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

The Savigny-lès-Beaune Premier Cru "Les Hauts Jarrons" from Domaine Jean Guiton impresses with its balance of intensity and refinement. Its deep ruby robe introduces an expressive nose of black cherry, ripe raspberry, and floral notes of peony and violet, enhanced by a delicate touch of spice. On the palate, the texture is supple yet fleshy, supported by fine tannins and a well-integrated freshness that bring length and elegance. A characterful Pinot Noir, charming yet structured, crafted both for cellaring and for immediate pleasure.

FOOD PAIRINGS

This Premier Cru pairs beautifully with duck breast in a cherry sauce, roast pigeon with a reduced jus, or a herb-grilled veal chop. On the vegetarian side, it complements a grilled vegetable moussaka, a sweet potato and mushroom gratin, or eggplant lasagna. To finish, it is also a perfect match for soft-ripened cheeses such as Reblochon fermier or Langres.

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.