



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN-JACQUES GIRARD

AOP Pernand-Vergelesses Premier Cru Les Fichots
Red



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 "Les Fichots" climat is located in the village of Pernand-Vergelesses, in the Côte de Beaune. This Premier Cru benefits from an east to southeast exposure and clay-limestone soils rich in red marl. The terroir gives Pinot Noir excellent structure, natural freshness, and elegant aromatic expression.

IN THE VINEYARD

The vineyard is managed with environmentally respectful practices, including careful soil work and close monitoring of grape ripeness.

HARVEST

Harvesting is done by hand, with selective sorting in the vineyard to ensure optimal fruit quality.

WINEMAKING

The grapes are fully destemmed before undergoing a short cold pre-fermentation maceration. Alcoholic fermentation takes place in open vats with temperature control to preserve aromas and allow gentle tannin extraction. Malolactic fermentation is carried out in barrels.

AGEING

The wine is aged in French oak barrels for approximately 14 to 15 months, with a portion of new oak. This ageing process adds complexity, roundness, and excellent ageing potential, while preserving the fruit and typicity of the terroir.

SERVING

This Pernand-Vergelesses Premier Cru red is best served between 13 and 15°C. It can be enjoyed young for its freshness and fruit, but gains depth and complexity with a few years of ageing.

AGEING POTENTIAL

3 to 5 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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TASTING

Bright, clear, and intense ruby color. The nose reveals a beautiful aromatic complexity of red and black fruits (cherry, blackberry), spicy notes, and a floral touch. On the palate, the wine is round, fresh, and structured, with fine, silky tannins. The balance between power and elegance makes it a characterful wine, typical of the great Pinot Noirs from the Côte de Beaune.

FOOD PAIRINGS

This wine pairs perfectly with grilled or roasted red meats, poultry in sauce, slow-cooked dishes such as beef bourguignon, and aged soft or hard cheeses.

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