



# DOMAINE JEAN GUITON

AOP Pommard

Red  
**DVP**

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%

## LOCATION

A 0.57-hectare parcel.  
Age of vines: 30 à 75 years old

## TERROIR

Limestone and white marl soils, providing both structure and aromatic complexity.

## IN THE VINEYARD

The vines are cultivated with care and precision: manual soil work, limited treatments, yield control through pruning and green harvesting, and canopy management to optimise maturity. The grapes are always hand-picked to preserve quality.

## HARVEST

Manual harvest with strict grape selection.

## WINEMAKING

20-day cuvaison with punch-downs (pigeages) and pump-overs (remontages) during fermentation to extract colour, tannins, and aromas.

## AGEING

Aged entirely in oak barrels, 20% of which are new, for 16 to 18 months before bottling.

## SERVING

Serving temperature: 14 to 16°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

Deep in colour, this wine immediately impresses with its dark robe. The nose is very expressive, revealing ripe black fruits such as blackberry and black cherry, lifted by subtle spice. The palate is structured and long, with well-integrated tannins and a remarkable aromatic persistence. A wine of depth and character, offering both concentration and elegance.

## FOOD PAIRINGS

This wine pairs beautifully with grilled or sauced red meats, furred game, and cheeses with developed flavours such as Époisses, Langres, or even aged Comté. Its structure and aromatic depth make it an ideal partner for robust and characterful dishes.

## PRODUCTION VOLUME

3 000

**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.