



DOMAINE JEAN GUITON

AOP Volnay

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 0.34-hectare parcel.

Age of vines: 40 à 75 years old

TERROIR

Ferruginous limestone and clay soils, providing both finesse and structure.

IN THE VINEYARD

The vines are cultivated with great care: manual soil work, canopy management, pruning and yield control, and limited treatments to preserve the natural balance of the terroir. Manual harvesting ensures grapes are picked at optimal ripeness.

HARVEST

Manual harvest with strict grape selection.

WINEMAKING

Cold maceration at the start, followed by 15 to 20 days of cuvaision. Punch-downs (pigeages) during fermentation to extract colour, aromas, and tannins.

AGEING

Aged entirely in oak barrels, including 15% new, for 15 to 18 months before bottling.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

The Volnay Les Petits Poisots from Domaine Jean Guiton perfectly illustrates the elegance and finesse of this renowned Côte de Beaune appellation. Its bright ruby colour opens onto a delicate bouquet of morello cherry, raspberry, and wild strawberry, enhanced by floral notes of peony and violet. On the palate, it charms with its airy, silky texture, supported by fine, well-integrated tannins and a fluid yet persistent body. The finish, subtly spiced and refreshing, confirms a refined and graceful profile, approachable in its youth yet capable of graceful ageing.

FOOD PAIRINGS

This Volnay Village pairs beautifully with roast poultry with jus, pork tenderloin with chanterelles, or herb-roasted pigeon. On the vegetarian side, it complements a vegetable moussaka, a mushroom and parmesan tart, or a butternut gratin with caramelised onions. For cheese, it shines with characterful soft cheeses such as Chaource or Reblochon fermier, which echo its aromatic finesse.

PRODUCTION VOLUME

1 400

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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