



DOMAINE JEAN-MICHEL GIBOULOT

AOP Savigny-lès-Beaune Premier Cru Les Peuillets
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in Savigny-lès-Beaune, north of Côte de Beaune, Domaine Jean-Michel Giboulot perpetuates a family viticultural tradition since 1935. Jean-Michel Giboulot represents the third generation of winemakers and leads the estate with a respectful approach to the terroir. Covering 12 hectares, the vineyard has been cultivated organically since 2010. The vines benefit from privileged exposures on emblematic terroirs such as the Montagne de Corton, favoring the optimal maturity of Pinot Noir and Chardonnay grape varieties. Among the estate's flagship appellations are Savigny-lès-Beaune, Pommard, and Beaune Premier Cru. Vinification is low-intervention, with fermentation in thermoregulated stainless steel tanks and aging in oak barrels. The wines stand out for their elegance, complexity, and aging potential, offering a pure and refined expression of the Burgundian terroir.

VARIETAL

Pinot Noir 100%

LOCATION

Single plot of 0.40 hectares.

Age of vines: 40 years old

TERROIR

Moderately deep soil composed of small stones, becoming increasingly sandy as it rises up the slope.

IN THE VINEYARD

Key stages include careful soil management, canopy control, and targeted treatments to support vine health and optimize grape maturity throughout the season.

HARVEST

Manual harvest at full ripeness to preserve fruit integrity and ensure precise selection.

WINEMAKING

Destemming and sorting followed by cold maceration (12 to 14°C) for several days. Fermentation lasts about one week. Total vatting time is 18 days with regular punch-downs and pump-overs to extract color, tannins, and aromatic depth.

AGEING

Aged for 11 months in oak barrels (one-third new) to enhance structure and complexity.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

The Savigny-lès-Beaune Premier Cru "Les Peuillets" from Domaine Jean-Michel Giboulot offers an elegant and subtle interpretation of Pinot Noir grown on a well-exposed marl-limestone terroir. This red wine captivates with its brilliant ruby color and expressive nose of morello cherry, fresh raspberry, and a floral hint of peony. On the palate, the attack is smooth and velvety, supported by lively acidity and silky, fine tannins. The finish is persistent and gently spiced, revealing aromatic complexity and a remarkable balance, promising graceful evolution in the cellar.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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VISUAL APPEARANCE

Brilliant ruby hue.

AT NOSE

Morello cherry, fresh raspberry, and peony.

ON THE PALATE

Velvety texture, vibrant freshness, fine tannins, and a long, spicy finish.

FOOD PAIRINGS

This Premier Cru "Les Peuillets" pairs beautifully with refined and flavorful dishes. It complements veal roast with chanterelles, guinea fowl supreme with cranberries, or a gratin of root vegetables. Mushroom-based dishes such as sautéed porcini or a forest-style savory pie will highlight its finesse and delicate aromas. For cheese pairings, opt for uncooked pressed cheeses like Saint-Nectaire or aged Reblochon, which enhance its roundness and freshness.

PRODUCTION VOLUME

850 bouteilles

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