



DOMAINE JEAN-MICHEL GIBOULOT

AOP Savigny-lès-Beaune Premier Cru Aux Gravains
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 0.59 hectares.
Age of vines: 5 à 30 years old

TERROIR

Composed of scree, fine and light alluvium mixed with gravel. The dense soil contains more small stones than neighboring climates such as Serpentières and Lavières.

IN THE VINEYARD

Key stages include careful soil management, canopy control, and targeted treatments to preserve vine health and optimize grape maturity.

HARVEST

Manual harvest at optimal ripeness to ensure fruit integrity and precision in selection.

WINEMAKING

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

AGEING

Aged for 11 months in oak barrels (one-third new), followed by 2 months in tank before bottling.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

The Savigny-lès-Beaune Premier Cru "Aux Gravains" from Domaine Jean-Michel Giboulot embodies the elegance of Pinot Noir grown on gently sloping clay-limestone soils. This red wine captivates with its deep ruby color and expressive nose, blending ripe red fruits, violet, and a hint of forest floor. On the palate, the attack is supple, with refreshing acidity and fine tannins that structure the wine without harshness. The finish is persistent, revealing spicy and subtly smoky notes, a charming and distinguished wine built for aging.

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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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VISUAL APPEARANCE

Deep ruby with brilliant clarity.

AT NOSE

Ripe red berries, floral notes (violet), and earthy undertones.

ON THE PALATE

Silky texture, fresh acidity, fine tannins, and a long, spicy finish.

FOOD PAIRINGS

This Premier Cru "Aux Gravains" pairs beautifully with refined and flavorful dishes. It enhances pork tenderloin with cranberries, stuffed quail with mushrooms, or truffle risotto. Traditional Burgundian fare such as parsley ham or beef bourguignon also complement its character. For cheese pairings, opt for pressed cheeses like aged Cantal or Laguiole, which highlight its structure and aromatic finesse.

PRODUCTION VOLUME

3500 bouteilles

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