

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE PHILIPPE GIRARD

AOP Ladoix
Red

PRESENTATION

Located in the heart of Savigny-lès-Beaune, this family estate dates back over five centuries. Brothers Philippe and Jean-Jacques Girard, heirs to ancestral know-how, each developed their own estate. Today, Arnaud Girard, Philippe's son, takes over. The estate spans 11 hectares, practicing sustainable viticulture, with a distribution of 60% whites and 40% reds, on prestigious appellations: Savigny-lès-Beaune, Pernand-Vergelesses, Aloxe-Corton, Nuits-Saint-Georges, Pommard, and Volnay. Vinifications respect the vintage, with careful aging in oak barrels, offering elegant wines with great aging potential. Its distinctive feature? Rigorous family transmission and precise vinification that honor the terroirs of the Côte de Beaune.

VARIETAL

Pinot Noir 100%

LOCATION

10,000 vines/ha
Age of vines: 50 years old

TERROIR

Brown soils with limestone and flint

IN THE VINEYARD

The vines are cultivated with care: the soil is regularly tilled to encourage healthy rooting and aeration, while foliage management ensures optimal ripening. Yields are controlled to preserve concentration and aromatic clarity. Depending on the plot and grape maturity, harvesting is carried out either manually or mechanically to ensure precision.

WINEMAKING

100% destemmed, followed by pre-fermentation cold maceration for 4 to 5 days. Extraction is done through pump-overs and punch-downs. Total vatting lasts 10 to 15 days.

AGEING

Aged for 10 to 11 months in oak barrels, with 25% new oak, enhancing the wine's structure and roundness without overpowering its fruit.

SERVING

Serving Temperature: 14–16°C

AGEING POTENTIAL

5 to 10 years

TASTING

This wine typically presents a brilliant garnet color with violet highlights. The bouquet is expressive, marked by raspberry, cherry—candied or in brandy—and ripe fruit. On the palate, it shows roundness and suppleness, with a silky, full-bodied texture, supported by a fine structure and just the right touch of tannin.

VISUAL APPEARANCE

Bright garnet with violet tints

AT NOSE

Raspberry, cherry (candied or in brandy), ripe fruit

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.



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ON THE PALATE

Supple, round, velvety, structured with fine tannins

FOOD PAIRINGS

This wine pairs beautifully with cured hams like Parma, as well as fine-textured meats such as rabbit or boiled beef. Its velvety tannic structure also complements sauced offal and feathered game. On the spicier side, its fleshy mouthfeel softens the heat of curried meats or poultry and enhances the bold flavors of antipasti or marinated vegetables. It also works well with soft-flavored cheeses like Vacherin, Reblochon, or Cîteaux.

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