



# DOMAINE PHILIPPE GIRARD

AOP Savigny-lès-Beaune  
White

**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## 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

Chardonnay 100%

## LOCATION

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

## TERROIR

Clay-limestone soil

## IN THE VINEYARD

The vineyard is meticulously maintained with regular soil work to stimulate root development and drainage. Vineyard practices are tailored to the vintage, ensuring optimal vine balance. Yield control is performed through green harvesting, and harvesting is carried out manually or mechanically depending on the plot and ripeness.

## WINEMAKING

100% destemming, gentle pressing, and settling (débourbage), followed by alcoholic fermentation in tank lasting 10 to 15 days.

## AGEING

Aged for 8 to 10 months in oak barrels, with 25% to 35% new oak, bringing subtle complexity and balance.

## SERVING

Serving Temperature: 10–12°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

This Savigny-lès-Beaune Blanc stands out with a fresh, refined profile that reflects the appellation's clay-limestone soils. The nose reveals aromas of white flowers (hawthorn, acacia), fresh citrus (lemon, grapefruit), and crisp pear. With aeration, notes of dried fruit and toasted bread emerge, indicating a discreet and elegant oak ageing. The palate opens with a vibrant attack and a beautiful mineral tension, balanced by a soft, slightly buttery texture. A saline, persistent finish confirms the wine's precision and harmony.

## FOOD PAIRINGS

This Savigny-lès-Beaune Blanc is a perfect match for sole meunière with lemon butter and fresh parsley—the dish's delicacy echoing the wine's mineral elegance.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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