



DOMAINE JEAN GUITON

AOP Pernand-Vergelesses Premier Cru Vergelesses

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 0.41-hectare parcel.
Age of vines: 80 years old

TERROIR

Soils with a strong limestone dominance, bringing minerality and structure.

IN THE VINEYARD

The vines are cultivated with care: manual soil work, controlled yields, green harvesting if necessary, and respectful treatments to preserve balance. Vineyard work aims to optimize ripeness while respecting the natural expression of the terroir.

HARVEST

Manual harvest with rigorous grape selection.

WINEMAKING

20-day cuvaison with cold pre-fermentation maceration. Punch-downs (pigeages) during fermentation to enhance colour, structure, and aromatic complexity.

AGEING

Aged entirely in oak barrels, 20% new, for 18 months to refine texture and integrate tannins.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

Deep ruby with intense purple highlights. The nose opens with expressive red fruits, notably strawberry and raspberry. The palate is powerful and fleshy, with a bold structure supported by ripe tannins and a lingering finish. A wine of energy and character, showcasing both fruit intensity and depth.

FOOD PAIRINGS

This wine pairs beautifully with veal in all its forms: crispy sweetbreads, veal chop with morels, or simply pan-seared veal loin. It also shines with Charolais beef cuts or braised poultry, where its structure and fruit intensity elevate the dish.

PRODUCTION VOLUME

2 250

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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