



DOMAINE JEAN-MICHEL GIBOULOT

AOP Savigny-lès-Beaune Premier Cru
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

A 1.28-hectare parcel.
Age of vines: 45 years old

TERROIR

Clay soils, less stony than other crus, resting on a bed of laves (an extension of the Lavières terroir).

IN THE VINEYARD

The vines are cultivated with precision: soil work adapted to terroir, pruning and yield control, canopy management, and limited treatments to preserve the vineyard's natural balance.

HARVEST

Manual harvest with strict grape selection.

WINEMAKING

Destemming and sorting, followed by a few days of cold maceration (12-14°C) and fermentation of about one week. Total vatting time: 18 days with punch-downs (pigeages) and pump-overs (remontages) for optimal extraction.

AGEING

Aged for 11 months in oak barrels, one-third of which are new, followed by 2 months in vats before bottling.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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TASTING

The Savigny-lès-Beaune Premier Cru Aux Fournaux from Domaine Jean-Michel Giboulot showcases a Pinot Noir that is both generous and refined. Its deep ruby robe reveals an expressive nose of black fruits—blackberry, cassis—lifted by morello cherry, sweet spice, and a delicate touch of liquorice. On the palate, the attack is broad, with a dense texture balanced by freshness and ripe, well-integrated tannins. The long, elegant finish lingers on fruit and a subtle mineral note. A wine of character, precision, and finesse, with excellent ageing potential.

FOOD PAIRINGS

This Premier Cru pairs beautifully with roast quail with grapes, pigeon baked in a salt crust, or veal tenderloin with chanterelles. For a bolder option, it complements a lamb tagine with warm spices or a homemade moussaka. On the vegetarian side, it enhances a pumpkin and hazelnut gratin, a wild mushroom tart, or creamy polenta with roasted vegetables. For cheese, it is a perfect match for an aged Langres, a Chaource, or an 18-month Comté.

PRODUCTION VOLUME

3300 bouteilles

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