

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN-MICHEL GIBOULOT

AOP Savigny-lès-Beaune
Red

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%

TERROIR

Deep clay soils.

IN THE VINEYARD

The vines are cultivated with great care: manual soil work, controlled treatments, careful pruning, and green harvesting when necessary. Canopy management ensures optimal grape maturity, while yields are kept low to favor concentration and balance.

HARVEST

Manual harvest with strict grape selection.

WINEMAKING

Destemming, sorting, followed by a few days of cold maceration (12 to 14°C) before fermentation of about one week. Total vatting of 16 days with punch-downs (pigeages) and pump-overs (remontages) to extract color, tannins, and aromas.

AGEING

Aged for 10 months in oak barrels (10% new).

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

The Savigny-lès-Beaune "Les Pimentiers" from Domaine Jean-Michel Giboulot impresses with its aromatic intensity and depth. The deep ruby robe with garnet highlights opens on an expressive nose of ripe black fruits — blackcurrant, blackberry — mingled with sour cherry, violet, and licorice. The palate is ample and silky, carried by an elegant structure and velvety tannins that wrap around a dense yet balanced core. The long, persistent finish reveals a discreet mineral backbone and spicy nuances, reflecting the nobility of this terroir.

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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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FOOD PAIRINGS

This wine pairs beautifully with mushroom-stuffed quail, duck breast with black cherries, or a roast veal rack with herbs. For more original options, it will complement a root vegetable tagine with mild spices or gratinated aubergine lasagna. On the cheese side, it harmonizes wonderfully with aged Langres, creamy Époisses, or 24-month Comté, which will highlight its aromatic complexity.

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