



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN-JACQUES GIRARD

AOP Puligny-Montrachet Premier Cru Les Referts
White



PRESENTATION

The viticultural history of the Girard family dates back more than five centuries in Savigny-lès-Beaune. Jean-Jacques Girard perpetuates this tradition by creating his own estate, continuing the work of seven generations before him. In 2008, his son Vincent Girard joined the estate, consolidating the family's identity. Today, the estate covers 15 hectares and produces about 100,000 bottles per year. Viticulture is based on a sustainable approach and a deep respect for the terroir, combining traditional methods and technical innovations. The wines, vinified with precision and aged in oak barrels, express the typicity of the great terroirs of Savigny-lès-Beaune and neighboring appellations. They offer superb complexity, combining structure, finesse, and remarkable aging potential.

VARIETAL

Chardonnay 100%

TERROIR

The "Les Referts" climat is located north of the village of Puligny-Montrachet, bordering the Meursault appellation. This Premier Cru benefits from an east-facing exposure and deep clay-limestone soils rich in white marl. This prestigious terroir produces white wines of great purity, combining mineral tension, aromatic richness, and remarkable ageing potential.

IN THE VINEYARD

The vines are cultivated using environmentally respectful practices, with meticulous soil management and constant attention to vine health.

HARVEST

Harvesting is done by hand, with selective sorting directly in the vineyard to retain only the healthiest and ripest grapes.

WINEMAKING

After gentle pressing, the must is cold-settled and fermented in oak barrels, a portion of which are new. Alcoholic fermentation is slow and carefully controlled, allowing the wine to develop its full aromatic complexity. Full malolactic fermentation is carried out.

AGEING

The wine is aged on fine lees for approximately 12 months in French oak barrels. This ageing adds roundness, structure, and a subtle touch of oak that respects the expression of both the terroir and the grape variety.

SERVING

This Puligny-Montrachet Premier Cru white is best served between 10 and 12°C. It can be enjoyed young for its freshness and aromatic brightness, but gains depth and complexity with a few years of ageing.

AGEING POTENTIAL

5 to 10 years

TASTING

Pale yellow color with golden highlights, bright and clear. The nose is complex and elegant, combining aromas of white flowers, white-fleshed fruits (pear, peach), toasted hazelnut, and wet stone. On the palate, the wine is ample, taut, and refined, with good texture, balanced acidity, and a long, saline finish.

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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 noble fish (sea bass, turbot), shellfish (lobster, langoustine), creamy poultry dishes, mushroom risottos, and hard cheeses such as Comté or Beaufort.

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