



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN-JACQUES GIRARD

AOP Savigny-lès-Beaune Premier Cru Les Lavières
Red



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

Pinot Noir 100%

TERROIR

A clay-limestone soil located at the bottom of the valley, rich in gravel and silt, which brings finesse, freshness, and elegance to Pinot Noir.

IN THE VINEYARD

The vineyard is managed using sustainable viticulture practices. Mechanical soil work promotes aeration and reduces chemical use. Yields are carefully controlled to ensure concentration in the berries. Harvesting is done entirely by hand, with selective sorting in the vineyard to retain only the healthiest grapes.

HARVEST

Manual harvest with rigorous sorting directly in the vineyard, ensuring optimal grape quality upon arrival at the winery.

WINEMAKING

Fermentation takes place in open vats with 100% destemmed grapes. A short cold maceration precedes traditional alcoholic fermentation, conducted under temperature control to preserve fruit aromas and structure.

AGEING

Aged in oak barrels for approximately 15 months, with a variable proportion of new oak depending on the vintage, to respect the expression of the terroir.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

Savigny-lès-Beaune 1er Cru "Les Lavières" displays a clear and brilliant ruby robe. The nose is delicate and expressive, blending red fruits, floral notes, and a subtle hint of spice. On the palate, the wine is supple and elegant, with fine tannins and refreshing acidity that extends the tasting experience.

VISUAL APPEARANCE

Clear robe with vibrant ruby highlights.

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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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AT NOSE

Aromas of cherry, raspberry, violet, with a touch of sweet pepper.

ON THE PALATE

Soft attack, fine tannins, lively freshness, and persistent fruit-driven finish.

FOOD PAIRINGS

Perfect with roasted poultry, veal fillet, grilled or braised red meats, and all types of game, whether feathered or furred.

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