



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN-JACQUES GIRARD

AOP Meursault Premier Cru Charmes
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 "Charmes" climat is one of the most prestigious in the Meursault appellation, located mid-slope to lower slope, south of the village, at an average altitude of 230 meters. The soils are deep clay-limestone, rich in white marl and gravel, offering excellent drainage. With an east to southeast exposure, the site allows for slow, even ripening of Chardonnay. This terroir produces white wines that are broad, elegant, and highly aromatic.

IN THE VINEYARD

The vines are cultivated using environmentally respectful practices, with meticulous soil management and constant attention to vine health. Pruning is done using the single Guyot method to promote balanced growth. Yields are carefully controlled to ensure optimal concentration in the grapes.

HARVEST

Harvesting is done by hand, with selective sorting directly in the vineyard. Only perfectly healthy and ripe grapes are selected for vinification.

WINEMAKING

After gentle and direct pressing, the must is cold-settled and fermented in oak barrels, 20 to 25% of which are new. Alcoholic fermentation is slow and carefully controlled, allowing the wine to develop its full aromatic richness. Full malolactic fermentation is carried out.

AGEING

The wine is aged on fine lees for approximately 12 months in French oak barrels. Light bâtonnage is performed depending on the vintage profile. This ageing adds roundness, structure, and complexity while preserving the expression of both the terroir and the grape variety.

SERVING

This Meursault Premier Cru Charmes is best served between 11 and 13°C. It can be enjoyed young for its richness and aromatic brightness, but gains depth and complexity with a few years of ageing.

AGEING POTENTIAL

3 to 5 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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TASTING

Golden yellow color, bright and clear. The nose is complex and expressive, combining aromas of white-fleshed fruits (pear, peach), white flowers, fresh butter, toasted hazelnut, and wet stone. On the palate, the wine is broad, rich, and structured, with beautiful mineral tension, balanced acidity, and a long, persistent finish.

FOOD PAIRINGS

This wine pairs beautifully with noble fish (sea bass, turbot), shellfish (lobster, langoustine), creamy poultry dishes, mushroom risottos, pike quenelles, and hard cheeses such as Comté or Beaufort.

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