

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE PHILIPPE GIRARD

AOP Chambolle-Musigny Premier Cru Les Chatelots
Red



PRESENTATION

Located in the heart of Savigny-lès-Beaune, this family estate dates back over five centuries. Brothers Philippe and Jean-Jacques Girard, heirs to ancestral know-how, each developed their own estate. Today, Arnaud Girard, Philippe's son, takes over. The estate spans 11 hectares, practicing sustainable viticulture, with a distribution of 60% whites and 40% reds, on prestigious appellations: Savigny-lès-Beaune, Pernand-Vergelesses, Aloxe-Corton, Nuits-Saint-Georges, Pommard, and Volnay. Vinifications respect the vintage, with careful aging in oak barrels, offering elegant wines with great aging potential. Its distinctive feature? Rigorous family transmission and precise vinification that honor the terroirs of the Côte de Beaune.

VARIETAL

Pinot Noir 100%

LOCATION

10,000 vines/ha
Age of vines: 60 years old

TERROIR

Shallow, well-drained limestone soil

IN THE VINEYARD

The vineyard is cultivated with meticulous attention: soils are kept alive and aerated through light tilling, and canopy management ensures balanced sun exposure and ventilation. Yield control is applied via pruning and green harvesting to enhance fruit concentration. Depending on plot and ripeness, harvesting is done manually or mechanically to preserve grape quality.

WINEMAKING

100% destemmed, with a cold pre-fermentation maceration of 4 to 5 days. Gentle extraction through pump-overs and punch-downs. Total vatting lasts 10 to 20 days depending on the vintage.

AGEING

Aged in oak barrels for 10 to 12 months, with 20% to 30% new oak, to enhance structure and complexity without overwhelming the fruit.

SERVING

Serving Temperature: 14–16°C

AGEING POTENTIAL

10 to 15 years

TASTING

A vivid ruby-red robe with brilliant, luminous reflections. The nose is marked by violet and small red berries (strawberry, raspberry), expressing a typical and charming bouquet. The palate is rich and layered, with a bouquet-like complexity and a delicate, fleshy texture.

VISUAL APPEARANCE

Bright ruby with luminous highlights

AT NOSE

Violet, strawberry, raspberry – a bouquet full of typicity

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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ON THE PALATE

Rich, expressive, complex, with silky, fleshy elegance

FOOD PAIRINGS

Perfect with flavorful and sophisticated meats such as sauced game birds, slow-roasted Bresse capon, or lamb. Also ideal with roasted veal, whose fine texture is gently enveloped by the wine's silky yet dense tannins. When it comes to cheese, it pairs best with delicate-flavored options like Brillat-Savarin, Cîteaux, or Vacherin.

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