Wine Traditions Ltd.

Domaine Patrick Giboulot

Village: Pernand-Vergelesses
Grower: Patrick Giboulot

The vineyards of Pernand-Vergelesses have a particular charm and magic. The village is nestled into gently undulating hills that emanate a feeling of calm while at the same time putting the hill of Corton into a magnificent relief.

Patrick Giboulot is the third generation of his family to farm in Pernand. After a career in the French Air Force, Patrick returned to his family's vineyards and in 2017 began producing wine. For a few years in between, he worked with Philippe Pacalet where he was able to hone his skills in minimal intervention winemaking. Patrick does not use herbicides or pesticides in his vineyards and he works the ground with a small and light tractor to avoid compacting it. Harvesting is done by hand and Patrick does a double triage of grapes; first in the vineyard while harvesting and then again before the grapes enter the vat house. All wines ferment with their natural yeasts and Patrick doesn't use SO2 until after the malo-latic fermentation is finished.

For his whites, Patrick gently presses whole bunches, and for his reds, he puts whole bunches in stainless steel tanks for fermentation with macerations lasting 10-12 days.

Domaine Patrick Giboulot

Village: Pernand-Vergelesses
Grower: Patrick Giboulot

Bourgogne Aligoté “La Grande Corvée de Bully »

On the north side of the Corton hill, there is a “lieu-dit” named “La Grande Corvée de Bully. Patrick farms .15h of Aligoté on this very chalky soil with old vines and a very old clone. Interestingly, there is a long history of Aligoté being planted on the Corton hill, including in the “En Charlemagne” vineyards.

Domaine Patrick Giboulot

Village: Pernand-Vergelesses
Grower: Patrick Giboulot

Côte de Beaune Blanc

The Côte de Beaune Blanc (an appellation seldom seen), comes from the ‘ lieu-dit’ « Les Pierres Blanches ». The vineyard is on a chalky plateau above the Beaune « Les Bressandes » vineyard. The juice settles in a cold tank for a day before fermentation begins in barrel. The wine matures in barrel for six months.

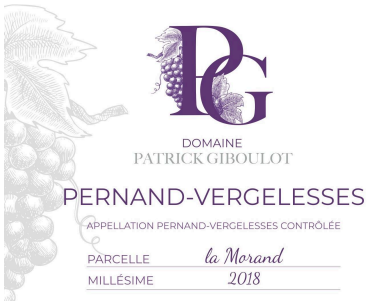
Wine Traditions Ltd.

Domaine Patrick Giboulot

Village: Pernand-Vergelesses
Grower: Patrick Giboulot

Pernand-Vergelesses Blanc « La Morand »

Patrick farms .3h of Chardonnay in the 'lieu-dit' of "La Morande". The vineyard has a poor soil composed of chalky-clay and sand. The Chardonnay is a low yielding clone with compact bunches. The wine is fermented in barrel which can be up to 50% new.



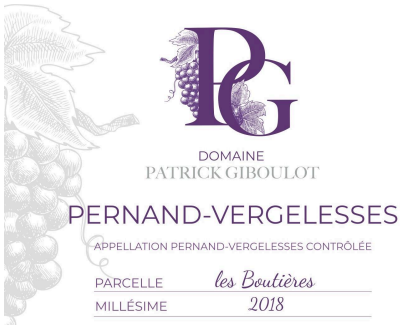
3604 Ridgeway Terrace, Falls Church, Virginia 22044 USA — +1-703-333-2853
www.winetraditions.com — @winetraditions — winetraditions@msn.com

Domaine Patrick Giboulot

Village: Pernand-Vergelesses
Grower: Patrick Giboulot

Pernand-Vergelesses « Les Boutières »

« Les Boutières » is a 'lieu-dit' divided between Pernand-Vergelesses and Aloxe-Corton. On the Pernand side, it is on the appellation's lower slopes and adjoins the 1er Cru vineyards, Les Fichots and Les Vergelesses. The Les Boutières soil is rich in alluvial clay with deposits of decarbonized rock.



Wine Traditions Ltd.

Domaine Patrick Giboulot

Village: Pernand-Vergelesses
Grower: Patrick Giboulot

Pernand-Vergelesses 1er Cru « Les Fichots »

« Les Fichots » is in between “Vergelesses” and “En Charlemagne” and lies at the base of the Corton hill. It is relatively flat with good exposure and has erosional soils with variable amounts of clay. The subsoil contains lots of boulders known locally as “moutons” (sheep). The wine is matured for a year in 350-liter barrels of which 25% are new.