



# DOMAINE MICHEL NOËLLAT

AOP Savigny-lès-Beaune Premier Cru Les Lavières  
Red

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

Located in Vosne-Romanée, Domaine Michel Noëllat traces its roots back to the 19th century with Félix Noëllat, a family pioneer. Since then, five generations have succeeded, combining heritage and modernity. The estate's evolution is illustrated by constant investments: in 1980, a vaulted stone cellar was dug under the property, and in 2007, an ultra-modern winery equipped with thermo-regulated stainless steel tanks was established. Since 2012, vineyard management has been handled by Sébastien Noëllat (responsible for viticulture and vinification) and his cousin Sophie, who oversees the commercial side. The vines, cultivated using sustainable practices, cover several prestigious appellations, including Vosne-Romanée, Chambolle-Musigny, and Clos de Vougeot. The reds are aged for 18 months in oak barrels, with meticulous work on extraction and aging. What makes it famous? Powerful and refined wines with a distinctive aromatic signature, blending bright fruit and silky textures.

## VARIETAL

Pinot Noir 100%

## LOCATION

The grapes for this Premier Cru "Les Lavières" come from well-exposed slopes in Savigny-lès-Beaune, at the southern end of the Côte de Beaune. These vineyards sit on gentle east-southeast facing slopes that capture ideal sunshine throughout the growing season, promoting steady and complete ripening of Pinot Noir. The moderate altitude and gentle gradient ensure excellent natural drainage. This geographical setting brings a distinctive aromatic elegance and broad texture to Les Lavières while preserving the freshness typical of the appellation.

Age of vines: 40 years old

## TERROIR

The terroir of Savigny-lès-Beaune Premier Cru Les Lavières is defined by deep, rich clay-limestone soils interspersed with fine limestone gravel. This complex geology supports high-quality viticulture by balancing mineral energy and refinement. Clay contributes substance and texture, while limestone delivers tension and freshness. The result is a wine of great precision, with delicate tannic structure and commendable aging potential. Les Lavières captures the diversity and clarity of Savigny's soils in every bottle.

## IN THE VINEYARD

Domaine Michel Noëllat manages this vineyard using sustainable, reasoned viticulture that respects the living soil and plant balance. No synthetic herbicides are used, and soils are carefully worked mechanically or manually as required. Treatments are applied sparingly and only when necessary. This attentive approach ensures healthy, balanced grapes that faithfully express the character of their terroir.

## HARVEST

Harvesting is done entirely by hand, with rigorous sorting in the vineyard to ensure only the healthiest, most perfectly ripe grapes are picked. Handpicking by small parcels allows precise timing for each plot based on phenolic ripeness. This quality-driven harvest preserves berry integrity and creates a strong foundation for expressive vinification.



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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## WINEMAKING

Winemaking follows traditional methods with a proportion of whole clusters depending on the vintage. Fermentation is spontaneous with indigenous yeasts in oak or steel vats. Maceration lasts around 18–21 days, with moderate punch-downs and pump-overs to extract colour, aroma and tannin gently.

## AGEING

The wine is aged for about 18 months in oak barrels with around 15% new wood, adding structure without dominating the fruit. Bottling is done without systematic filtration to retain character.

## SERVING

On tasting, this Savigny-lès-Beaune Premier Cru Les Lavières Rouge reveals a deep, luminous ruby colour. On the nose, it shows elegant aromas of black cherry, crushed raspberry, violet and soft baking spices, with subtle earthy undertones. The palate is broad and structured with silky, well-integrated tannins and lively freshness. The finish is long and mineral-tinged. This is a generous yet refined wine with true expression and aging potential.

## AGEING POTENTIAL

5 to 10 years

## TASTING

The wine presents a beautiful vermilion red color. On the nose, it reveals notes of fresh blood orange, enhanced by a touch of spice such as clove. The palate is sleek and vibrant, supported by a fine tannic structure and a distinctive chalky texture.

## FOOD PAIRINGS

This Savigny-lès-Beaune Premier Cru Les Lavières Red pairs beautifully with elegant dishes from across Europe. It shines alongside roast duck with cherries and thyme, where the gamey depth and sweet acidity complement the wine's red fruit and spice. For an earthy match, try a rustic wild mushroom and caramelised onion tart, inspired by Alsatian traditions, a perfect partner for the wine's fine tannins and minerality. As for cheese, a 24-month aged Comté or Basque sheep's milk tomme bring complexity and length to the pairing. Finally, a spiced plum tart highlights the wine's subtle spiced notes and lively finish.

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