



# DOMAINE ALAIN MICHELOT

AOP Nuits-Saint-Georges  
Red

**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Located in Nuits-Saint-Georges, Domaine Alain Michelot is a multigenerational family estate known for its classic and structured style. Its 8 hectares cover several premier sites, producing age-worthy wines rooted in tradition. The estate favors manual vineyard work and a reasoned approach to treatments. In the cellar, vinification follows Burgundian tradition: open-top fermentations and long oak aging yield wines of richness and depth. Their Nuits-Saint-Georges wines stand out for their intensity and aromatic complexity black fruit, licorice, and earthy notes wrapped in a full-bodied, silky structure. A timeless expression of the Côte de Nuits.

## VARIETAL

Pinot Noir 100%

## LOCATION

The Nuits Saint Georges Aux Champs Perdrix plots of Domaine Alain Michelot are located in the northern part of the Nuits Saint Georges appellation, close to the border with Vosne Romanée. Planted on the upper slope, the vineyard benefits from an east to northeast exposure and elevations between 270 and 300 meters. This position allows slow and even ripening of pinot noir while preserving natural freshness. The slope ensures good water drainage and regular air circulation. The vineyard enjoys balanced and protective conditions. This location gives the wine a lifted, precise and refined expression.

Age of vines: 40 years old

## TERROIR

The terroir of Aux Champs Perdrix is composed of shallow clay limestone soils rich in stones, resting on a prominent limestone bedrock. These well drained soils naturally limit vine vigor and encourage deep root systems. Limestone brings tension, minerality and aromatic precision. Clay contributes structure and grip on the palate. This terroir allows pinot noir to express finesse and linearity. It produces structured, refined and persistent wines.

## IN THE VINEYARD

Domaine Alain Michelot practices reasoned viticulture and is certified Haute Valeur Environnementale. Soil cultivation is favored to preserve structure and stimulate biological life. Vineyard treatments are limited and adapted to each vintage. Yields are deliberately controlled to ensure balance and concentration. Manual work plays a key role throughout the growing season. This respectful approach preserves the terroir and allows its identity to be faithfully expressed.

## HARVEST

Harvesting is carried out entirely by hand to protect pinot noir grape integrity. Careful sorting is done in the vineyard to select only healthy and ripe fruit. Harvest dates are chosen according to phenolic ripeness. This attention maintains a harmonious balance between richness and freshness. Grapes are quickly transported to the winery to preserve aromatic potential. Harvest is a key step in crafting precise and elegant wines.

## WINEMAKING

Winemaking follows classic Burgundian traditions with open vat fermentations and indigenous yeasts. Extraction is gentle and progressive to preserve tannin finesse. Maceration is adjusted to each vintage to achieve balance and harmony.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE ALAIN MICHELOT

AOP Nuits-Saint-Georges  
Red

## AGEING

Ageing takes place in French oak barrels for approximately 15 to 18 months, with a moderate proportion of new oak. This ageing refines structure and adds depth and complexity. The wine retains freshness and terroir expression.

## SERVING

Serve between 14–16°C.

## AGEING POTENTIAL

5 to 10 years

## TASTING

This Nuits Saint Georges Aux Champs Perdrix red displays a bright ruby color with deep highlights. The nose reveals aromas of red and black fruits such as cherry, raspberry and blackberry. Floral and lightly spicy notes appear with aeration, alongside mineral nuances. On the palate, the wine is precise, structured and elegant, supported by fine and well integrated tannins. Freshness brings tension and length. The finish is persistent, balanced and refined.

## FOOD PAIRINGS

This wine pairs beautifully with refined and creative cuisine. It matches roasted guinea fowl with parsnip purée and reduced jus. It also complements pearl barley risotto with mushrooms and fresh herbs. More unexpectedly, oven roasted eggplant with white miso and sesame highlights the wine's aromatic depth. On the sweet side, it pairs well with lightly sweetened sour cherry tart. It also works with thyme roasted pear and gentle honey or a delicate dark chocolate dessert. These pairings emphasize the wine's elegance and precision.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.