



AOP Vosne-Romanée

Red

**DVP**

**DOMAINES  
ET VINS DE  
PROPRIÉTÉ**

# A&S SIRUGUE-NOËLLAT

## PRESENTATION

Located in the prestigious village of Vosne-Romanée, in the heart of the Côte de Nuits (Burgundy), Domaine Arnaud et Sophie Sirugue-Noëllat is the result of the union between two renowned winemaking families. Sophie, from the Noëllat family, and Arnaud, of the Sirugue lineage, launched their joint venture with the 2016 vintage.

Their first vineyard plot, "Les Barreaux," lies within the Vosne-Romanée Village appellation and marked the beginning of their shared project.

The estate operates with ambition and precision on a small scale, producing wines that reflect the finesse, depth, and distinctive character of Vosne-Romanée's terroirs. Over time, they have expanded their portfolio to include other notable Burgundy appellations such as Gevrey-Chambertin and Meursault.

Their philosophy is rooted in family values—a heritage shaped by the Sirugue and Noëllat generations—combined with a contemporary approach to viticulture and winemaking.

Although the estate's total surface area is not publicly detailed, it is managed with great care and respect for the land. Vineyard work is carried out thoughtfully, and élevage is approached with precision to highlight the elegance of Pinot Noir on the region's signature clay-limestone soils.

Among their most emblematic cuvées are Vosne-Romanée "Les Barreaux" and the Vosne-Romanée Premier Cru "Les Petits Monts."

Through their work, Arnaud and Sophie have successfully blended tradition and innovation, offering wines of remarkable refinement that embody the spirit of Vosne-Romanée.

## VARIETAL

Pinot Noir 100%

## LOCATION

The "Vieille Vignes" cuvée draws its identity from several carefully selected plots located in and around Vosne-Romanée, notably in Flagey-Echézeaux and within the historic Clos de Vougeot. The blend includes renowned lieux-dits such as Les Violettes, Portefeuilles, Murailles du Clos, Hautes and Basses Maizières, La Croix Blanche, and Les Jacquines. This mosaic of terroirs shapes a wine of depth and distinction, embodying the essence of the village.

## TERROIR

The vines are rooted in clay-limestone soils with a southeast-facing exposure, ideal for slow and balanced ripening. The 0.35-hectare plot is densely planted at 10,000 vines per hectare and trained in Guyot, ensuring grape concentration and consistency. This terroir brings both structure and a precise mineral backbone to the wine.

## IN THE VINEYARD

Cultivation is demanding and entirely manual, with a deep respect for natural balance and vintage expression. These old vines, naturally low-yielding, are grown without herbicides, using light soil tillage and strict yield control. The aim is to preserve the integrity of each cluster and reveal the finest expression of Pinot Noir.

## HARVEST

Grapes are harvested by hand with rigorous sorting in the vineyard. Depending on the vintage, 40 to 50% whole bunches are retained, enhancing aromatic complexity, structural tension, and floral freshness. Picking is timed for full ripeness to capture intense fruit character without heaviness.

## WINEMAKING

Fermentation is spontaneous, driven by indigenous yeasts in a minimalist, non-interventionist approach. Partial destemming allows a delicate interplay between whole clusters and destemmed berries, resulting in a precise, site-driven wine that respects the grape and its origin.

## AGEING

The wine is aged for 14 to 16 months in French oak barrels, around 40% of which are new. The oak is carefully selected for its fine grain, bringing depth and elegance without overpowering the fruit. Bottling is done without fining or filtration to maintain the wine's authenticity and full integrity.

**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.



# A&S SIRUGUE-NOËLLAT

AOP Vosne-Romanée

Red

**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## SERVING

Serve between 16°C and 17°C (60–63°F) in large tulip-shaped glasses to allow the bouquet to fully express itself. While approachable young with gentle decanting, this cuvée will evolve beautifully over 5 to 10 years in the cellar.

## AGEING POTENTIAL

5 to 10 years

## TASTING

The nose reveals a deep and complex aromatic profile: ripe red fruits (raspberry, cherry), roasted coffee beans, damp earth, and a subtle smoky touch. The palate is broad and textured, combining richness with finesse. A fresh mineral framework and perfectly balanced acidity carry the wine with precision. Silky, well-integrated tannins offer elegance and tactile harmony. The long, serene finish shows mineral tension and a sense of poised balance a Vosne-Romanée of both stature and grace.

## FOOD PAIRINGS

This dense and characterful Pinot Noir calls for refined, structured cuisine. It pairs beautifully with roasted veal tenderloin, wild mushroom jus, and parsnip purée. The tenderness of the meat, umami-rich mushrooms, and the earthy sweetness of parsnip echo the wine's smoky notes, satin-like texture, and mineral freshness. A pairing that enhances depth without overwhelming, and mirrors the wine's graceful finish.