



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE ALAIN MICHELOT

AOP Nuits-Saint-Georges Premier Cru Aux Chaignots
Red



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 Premier Cru Aux Chaignots plots of Domaine Alain Michelot are located in the northern part of the appellation, close to the border with Vosne Romanée. The Aux Chaignots vineyard lies on the upper slope at elevations between 250 and 300 meters, with an east to northeast exposure. This position brings more freshness and finesse compared to the southern sectors of Nuits Saint Georges. Natural air circulation ensures excellent vine health. This distinctive location gives the wine a more elegant and vibrant expression while retaining the appellation's structure.

TERROIR

The terroir of Aux Chaignots is characterized by shallow clay limestone soils rich in stones, resting on a limestone bedrock. These well drained and relatively poor soils naturally limit vine vigor. They promote slow and even ripening of pinot noir, enhancing aromatic finesse and tannin precision. Limestone contributes mineral tension and a linear mouthfeel. This terroir produces wines that are structured yet more refined and lifted than many Nuits Saint Georges. It combines depth, freshness and elegance.

IN THE VINEYARD

Domaine Alain Michelot practices reasoned viticulture and is certified Haute Valeur Environnementale. Soils are regularly worked to preserve their structure and encourage biological life. Vineyard treatments are limited and adapted to each vintage's conditions. Yields are deliberately controlled to ensure balance and concentration. A large part of the work is carried out by hand, allowing close monitoring of each plot. This respectful approach aims to preserve the terroir while revealing the true identity of the Premier Cru.

HARVEST

Harvesting is carried out entirely by hand to protect the grapes. Careful sorting is done in the vineyard to select only healthy and fully ripe fruit. Harvest dates are chosen according to phenolic ripeness, seeking balance between richness and freshness. Manual harvesting preserves aromatic purity and grape integrity. The grapes are quickly transported to the winery to prevent oxidation. This stage is essential for the precision and quality of the wine.

WINEMAKING

Winemaking follows a classic Burgundian tradition focused on fruit and terroir expression. Fermentations take place in open vats with indigenous yeasts. Extraction is gentle and progressive to preserve tannin finesse. Maceration is adjusted according to the vintage to achieve harmony.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING

Ageing is carried out in French oak barrels for approximately 15 to 18 months, with a moderate proportion of new oak. This extended ageing adds complexity and depth while maintaining freshness.

SERVING

Serve between 14–16°C.

AGEING POTENTIAL

5 to 10 years

TASTING

A beautiful deep ruby color. The nose is sumptuous, showing spices and dark fruit with a subtle floral hint of dried rose petals. These aromas carry through on the palate, offering great balance, finesse, and complexity. The aromatic intensity unfolds gradually during tasting. A delicate saline note on the finish highlights the cuvée's overall harmony. A textbook example of a refined, expressive Nuits-Saint-Georges.

FOOD PAIRINGS

This Nuits Saint Georges Premier Cru Aux Chaignots shows great versatility with creative and modern food pairings. It pairs elegantly with lightly seared tuna sashimi served with soy reduced broth and mushrooms, enhancing the wine's depth through umami notes. A soft cooked egg with celeriac cream and toasted hazelnut offers a delicate textural harmony. More daring, a spelt risotto with roasted beetroot and reduced jus highlights the wine's freshness and structure. On the sweet side, the wine matches beautifully with cocoa glazed beetroot and blood orange. It also works well with a fig and Timut pepper tart or a lightly sweetened black cherry and black tea dessert. These pairings underline the finesse and contemporary character of the wine.

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