



DOMAINE MICHEL NOËLLAT

AOP Bourgogne Hautes Côtes de Nuits
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 vines for this Bourgogne Hautes Côtes de Nuits are located on the hills above the Côte de Nuits, at altitudes ranging from 300 to 400 meters. Planted on southeast-facing slopes, the parcels enjoy excellent sun exposure and cool nights, which encourage slow, even ripening. This elevation gives the wine natural freshness and a lively aromatic profile, typical of Pinot Noir grown at altitude.

Age of vines: 30 years old

TERROIR

The soil is light clay-limestone with scattered stones and excellent drainage. The limestone subsoil allows deep root growth, contributing to mineral tension and complexity. The contrast between warm days and cool nights helps preserve acidity and aromatic precision, resulting in wines that are both vibrant and refined.

IN THE VINEYARD

The domaine practices sustainable viticulture with deep respect for soil health and biodiversity. The vineyard soils are worked mechanically without chemical herbicides. Treatments are kept to a minimum and adapted according to each vintage. This careful approach yields healthy grapes that reflect the terroir authentically and responsibly.

HARVEST

Harvesting is done entirely by hand, with meticulous sorting of the grapes in the vineyard. This manual approach ensures only the finest bunches are selected and preserves the integrity of the berries. Grapes are transported in small crates to the winery to prevent oxidation or crushing.

WINEMAKING

Vinification is traditional and fruit-focused. After destemming, fermentation is carried out with indigenous yeasts, along with gentle punch-downs and pump-overs. Maceration lasts around 15 to 18 days.

AGEING

The wine is then aged for 12 months in French oak barrels, with limited new oak to retain fruit purity. Bottling follows with minimal fining and filtration.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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SERVING

Serve between 13°C and 15°C to fully express the wine's aromatic freshness and supple texture.

AGEING POTENTIAL

3 to 5 years

TASTING

This Bourgogne Hautes Côtes de Nuits Rouge from Domaine Michel Noëllat reveals a bright ruby robe with violet reflections. The nose is fresh and expressive, marked by aromas of red berries such as redcurrant, raspberry, and cherry, enhanced by delicate floral and spicy notes. On the palate, the wine is supple, crisp, and well-balanced, driven by lively acidity and fine tannins. The finish is clean and fruity, offering an authentic and generous expression of Pinot Noir grown on the heights of the Côte de Nuits.

FOOD PAIRINGS

This wine pairs beautifully with simple yet flavourful dishes. Try it with a thyme-roasted vegetable tian, where its freshness complements the caramelized vegetables. A duck and mushroom pie highlights its smooth texture. For a sweet pairing, a strawberry tart with light vanilla cream enhances its red fruit profile. For cheese, it goes wonderfully with a Charolais goat cheese or a young Brillat-Savarin.

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