

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE ALAIN MICHELOT

AOP Nuits-Saint-Georges Premier Cru Les Vaucrains
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 Les Vaucrains plots of Domaine Alain Michelot are located in the southern part of the Nuits Saint Georges appellation, near Premeaux Prissey. The Les Vaucrains vineyard lies mid slope on a well defined hillside with east to southeast exposure, ideal for full ripening of pinot noir. The moderate altitude and regular slope ensure even sunlight throughout the day. This location brings a warm expression while maintaining freshness at night. The area is known for producing powerful and structured wines. Les Vaucrains represents the most robust and full bodied style of Nuits Saint Georges.

Age of vines: 40 years old

TERROIR

The terroir of Les Vaucrains is composed of deep clay limestone soils rich in brown clay and marl, resting on compact limestone bedrock. This composition ensures regular water supply even in dry vintages. Clay contributes density, power and depth to the wine. Limestone brings balance, structure and freshness. This terroir produces wines that are concentrated, structured and built for ageing. The tannic backbone is firm yet refined. Les Vaucrains is often regarded as one of the most powerful climats of the appellation.

IN THE VINEYARD

Domaine Alain Michelot practices reasoned viticulture and is certified Haute Valeur Environnementale. Soil work is prioritized to preserve structure and encourage biological activity. 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 the true strength of Les Vaucrains to be expressed.

HARVEST

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

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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WINEMAKING

Winemaking follows classic Burgundian traditions with open vat fermentations and indigenous yeasts. Extraction is progressive and controlled to achieve structured yet polished tannins. Maceration is adapted to each vintage to build depth and balance.

AGEING

Ageing takes place in French oak barrels for approximately 16 to 18 months, with a moderate proportion of new oak. This extended ageing refines the texture and adds complexity. It supports the wine's natural power while respecting terroir expression.

SERVING

Serve between 14–16°C.

AGEING POTENTIAL

10 to 15 years

TASTING

This Nuits Saint Georges Premier Cru Les Vaucrains red displays a deep ruby color with dark highlights. The nose is intense and concentrated, showing ripe black fruit aromas such as blackcurrant, blackberry and black cherry. Spicy notes, licorice and hints of leather emerge with aeration. On the palate, the wine is full bodied, powerful and structured, supported by firm and well integrated tannins. Density is balanced by underlying freshness. The finish is long, deep and persistent, indicating excellent ageing potential.

FOOD PAIRINGS

This Premier Cru Les Vaucrains pairs beautifully with bold and generous dishes. It matches slow cooked beef shoulder served with parsnip purée and reduced jus. It also complements potato gratin with aged cheese and dried herbs. More unexpectedly, a mild root vegetable and lentil curry highlights the wine's spice and structure. On the sweet side, it pairs well with lightly sweetened black plum tart. It also works with oven roasted pear with warm spices and hazelnuts or an intense dark chocolate dessert with raw cocoa. These pairings emphasize the wine's controlled power and aromatic depth.

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