



DOMAINE MICHEL NOËLLAT

AOP Vosne-Romanée
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 "Aux Genavrières" plot lies on the southern edge of Vosne-Romanée, bordering the Nuits-Saint-Georges appellation. Facing east on a gentle slope, it benefits from early sunlight and a steady, even ripening climate. The mid-slope position ensures good water regulation and natural ventilation, avoiding extremes in temperature or moisture, ideal conditions for Pinot Noir.

Age of vines: 80 years old

TERROIR

The vines are planted on clay-limestone soil, a classic Burgundian terroir that contributes finesse, freshness, and mineral tension to the wine.

IN THE VINEYARD

Domaine Michel Noëllat follows a reasoned, sustainable approach to viticulture. The soils are worked mechanically without herbicides, and phytosanitary treatments are limited and tailored to each vintage. Biodiversity is supported through natural cover crops and gentle grass management. This philosophy enhances soil vitality and fruit quality over time.

HARVEST

Harvesting is done entirely by hand, with strict selection in the vineyard and again at the winery. Only the healthiest, ripest grapes are kept. Harvest dates are chosen based on phenolic ripeness, ensuring both freshness and richness are preserved.

WINEMAKING

Vinification is traditional, with partial destemming and maceration over 18 to 21 days. Fermentation takes place in open vats, with gentle punch-downs to extract colour and fine tannins.

AGEING

The wine is aged for 16 to 18 months in French oak barrels, about one-third new, to bring complexity and depth without overpowering the fruit. Bottling is done without fining or heavy filtration.

SERVING

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

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



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AGEING POTENTIAL

5 to 10 years

TASTING

This Vosne-Romanée Aux Genaivrières from Domaine Michel Noëllat reveals a deep ruby robe with garnet reflections. The nose is subtle and complex, blending aromas of red and black fruits (cherry, blackberry, raspberry), delicate floral notes (violet, peony), and sweet spices such as cinnamon and clove. On the palate, the wine captivates with its silky texture, remarkable balance, and aromatic depth. The tannins are fine and well-integrated, supported by a refreshing lift and a long, elegant, and slightly mineral finish, a true signature of the Aux Genaivrières climat.

FOOD PAIRINGS

This noble and distinguished wine pairs beautifully with refined dishes such as beef Wellington, stuffed poultry with mushrooms, or truffle risotto. It also complements soft-ripened and aged cheeses like Brie de Meaux or Chaource. Its finesse and complexity make it an ideal companion for gastronomic and sophisticated cuisine.

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