



DOMAINE MICHEL NOËLLAT

AOP Vosne-Romanée Premier Cru Les Chaumes
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

Located just below the prestigious Grand Cru La Tâche, the parcels of Vosne-Romanée Premier Cru Les Chaumes benefit from a prime position in the heart of the Côte de Nuits. They lie on the southern edge of the village, on a well-exposed slope around 250 meters in altitude. This position allows optimal ripening of Pinot Noir, with excellent light, warmth and natural drainage while retaining freshness. The Les Chaumes lieu-dit is known for producing wines of great elegance and depth.

Age of vines: 40 years old

TERROIR

The terroir is made up of shallow brown clay-limestone soils mixed with fine gravel and limestone scree. This composition promotes deep and consistent rooting, providing steady access to water and minerals. The well-drained soils give rise to structured, silky wines with refined minerality. This terroir brings finesse, aromatic intensity and remarkable persistence to the wine.

IN THE VINEYARD

Domaine Michel Noëllat practices sustainable viticulture with a strong commitment to respecting the environment and terroir. No herbicides are used, soils are mechanically worked, and treatments are applied only when necessary based on the vintage's specific needs. Close observation of the vineyard allows for precise, minimal interventions that favor healthy, balanced grapes and authentic expression of place.

HARVEST

Harvesting is done entirely by hand with meticulous sorting of the ripest, healthiest grapes in the vineyard. Grapes are transported in small crates to avoid crushing and preserve their integrity. This careful harvest ensures premium fruit, ideal for producing elegant, terroir-driven wines.

WINEMAKING

Vinification follows traditional methods with full or partial destemming depending on the vintage. Fermentation takes place in open vats with indigenous yeasts, gentle punch-downs and pump-overs to extract delicate tannins and aromas. Maceration lasts about 18 to 21 days.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING

The wine is then aged for 16 to 18 months in French oak barrels, about 25% of which are new. This patient élevage polishes the texture, deepens complexity and highlights the noble character of the terroir.

SERVING

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

AGEING POTENTIAL

5 to 10 years

TASTING

This Vosne-Romanée Premier Cru Les Chaumes from Domaine Michel Noëllat reveals a deep, brilliant ruby color. The nose is refined and complex, offering aromas of ripe red fruits such as raspberry and cherry, layered with subtle notes of black pepper, mocha, and noble wood. On the palate, the texture is silky, with fine, well-integrated tannins that create a harmonious balance between power and elegance. The finish is long and gently spiced, showcasing the full nobility of the Vosne-Romanée terroir.

FOOD PAIRINGS

This Premier Cru pairs beautifully with refined, aromatic dishes. It enhances a quail stuffed with morels and reduced jus, matching its elegance and depth. A lamb tagine with dried fruits brings out its spice and softness. For cheese, a truffled Brie mirrors its richness with creamy intensity. For dessert, a poached pear in spiced red wine makes a poetic and harmonious match with the wine's aromatic finesse.

PRODUCTION VOLUME

80?000

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