



AOP Vosne-Romanée

Red

DVP

**DOMAINES
ET VINS DE
PROPRIÉTÉ**

A&S SIRUGUE-NOËLLAT

PRESENTATION

Located in the prestigious village of Vosne-Romanée, in the heart of the Côte de Nuits (Burgundy), Domaine Arnaud et Sophie Sirugue-Noëllat is the result of the union between two renowned winemaking families. Sophie, from the Noëllat family, and Arnaud, of the Sirugue lineage, launched their joint venture with the 2016 vintage.

Their first vineyard plot, "Les Barreaux," lies within the Vosne-Romanée Village appellation and marked the beginning of their shared project.

The estate operates with ambition and precision on a small scale, producing wines that reflect the finesse, depth, and distinctive character of Vosne-Romanée's terroirs. Over time, they have expanded their portfolio to include other notable Burgundy appellations such as Gevrey-Chambertin and Meursault.

Their philosophy is rooted in family values—a heritage shaped by the Sirugue and Noëllat generations—combined with a contemporary approach to viticulture and winemaking.

Although the estate's total surface area is not publicly detailed, it is managed with great care and respect for the land. Vineyard work is carried out thoughtfully, and élevage is approached with precision to highlight the elegance of Pinot Noir on the region's signature clay-limestone soils.

Among their most emblematic cuvées are Vosne-Romanée "Les Barreaux" and the Vosne-Romanée Premier Cru "Les Petits Monts."

Through their work, Arnaud and Sophie have successfully blended tradition and innovation, offering wines of remarkable refinement that embody the spirit of Vosne-Romanée.

VARIETAL

Pinot Noir 100%

LOCATION

The "Harmonie" cuvée is a finely chiselled and nuanced expression of the prestigious village of Vosne-Romanée in Burgundy. It results from a blend of four emblematic lieux-dits, Aux Réas and Croix Blanche in the south, Bossières and Les Chalandins in the central-northern part, and Les Barreaux on the upper slopes drawing a true sensory map of the village.

TERROIR

Grown on approximately 0.4 hectares with a southeast-facing exposure, the vines are trained using the Guyot method, with a planting density of around 10,000 vines per hectare. This high-density planting reflects a commitment to yield control and the pursuit of natural concentration.

IN THE VINEYARD

Viticultural practices are rigorous and respectful of the environment: no herbicides, shallow ploughing, strict yield management, and green harvesting when needed. The goal is to let the terroir speak, ensuring optimal ripeness while preserving freshness and energy.

HARVEST

Grapes are hand-harvested with meticulous sorting directly in the vineyard. Depending on the vintage, around 50% whole clusters are retained to bring structure, aromatic complexity, and floral freshness. Harvesting takes place at full ripeness to capture both dense fruit and crystalline purity.

WINEMAKING

Winemaking honours both the identity of Pinot Noir and the character of the terroir. Manual harvest and careful sorting precede partial destemming — about 90% — preserving 10% whole bunches to introduce subtle structure. Fermentation is spontaneous, using only indigenous yeasts, to maintain the wine's integrity and purity of expression.

AGEING

Ageing takes place over 14 to 16 months in French oak barrels, around 25% of which are new. This careful balance ensures gentle oxygenation and respect for the fruit. Bottling is carried out without fining or filtration, preserving the wine's full character.

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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SERVING

Serving temperature: 16–17°C (60–63°F), in large tulip-shaped glasses to reveal the full complexity of the bouquet.

Ageing potential: While enjoyable in its youth, this wine will benefit from 5 to 8 years of cellaring to fully express its depth and elegance.

AGEING POTENTIAL

5 to 10 years

TASTING

The name “Harmonie” speaks volumes here. From the first pour, the wine reveals a complex aromatic profile: black cherry, juicy raspberry, and fresh plum mingle with refined floral notes of violet and rose petal. The palate is silky and fluid, perfectly balanced by a precise, lively acidity that drives the wine forward with energy. The tannins are remarkably fine-grained, offering structure without any roughness. The finish is long, subtly saline, and evokes both serenity and depth. A radiant and restrained cuvée that seamlessly blends transparency, tension, and elegance.

FOOD PAIRINGS

To complement this refined cuvée, opt for dishes with delicate textures and well-balanced flavours. A porcini mushroom risotto with toasted hazelnuts will pair beautifully with this Vosne-Romanée. The creamy softness of the rice, the umami depth of the mushrooms, and the roasted nutty touch will echo the wine’s subtle structure, its hints of forest floor, and its airy, elegant finish. A precise and nuanced pairing that elevates the very essence of this Burgundian Pinot Noir.