



DOMAINE MICHEL NOËLLAT

AOP Morey-Saint-Denis Premier Cru Les Sorbès
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 Premier Cru Les Sorbès parcels are located in the village of Morey-Saint-Denis, at the heart of the Côte de Nuits, between Gevrey-Chambertin and Chambolle-Musigny. Planted mid-slope, they enjoy an east to southeast exposure that captures morning sunlight while preserving freshness. At elevations between 250 and 280 meters, the vineyards benefit from slow, even ripening of Pinot Noir. This privileged location gives the wine precision, depth and classic Morey-Saint-Denis character.

Age of vines: 40 years old

TERROIR

The terroir of Les Sorbès is composed of brown clay-limestone soils mixed with fine limestone scree from the upper slopes. This structure provides excellent drainage while retaining sufficient water reserves for the vines. Limestone brings tension, minerality and verticality, while clay adds density and depth. The result is a wine that combines power and elegance, with notable complexity and ageing potential.

IN THE VINEYARD

The vines used for this cuvée are mature, allowing deep root systems and greater aromatic complexity. The estate applies rigorous viticultural methods: yield restriction, canopy control, manual harvesting or strict sorting at harvest. This attention to detail ensures top-quality grapes — essential for a wine of this caliber.

HARVEST

Harvesting is carried out entirely by hand, with strict sorting directly in the vineyard. Grapes are picked at optimal ripeness and transported in small crates to maintain berry integrity. This meticulous selection guarantees high-quality fruit and is essential for crafting a precise Premier Cru wine.

WINEMAKING

Winemaking follows traditional methods, with partial or full destemming depending on the vintage. Fermentation takes place in open vats using indigenous yeasts, with gentle punch-downs and pump-overs to extract colour, aromas and tannins delicately. 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, around 25% of which are new, providing structure without overpowering fruit and terroir expression. Bottling is done with minimal filtration.

SERVING

Serving temperature: Around 16-17°C, ideally opened or decanted 30 to 60 minutes before serving.

AGEING POTENTIAL

5 to 10 years

TASTING

From the first glance, this Premier Cru reveals a deep ruby color with garnet reflections, clear and luminous. The nose is expressive and pure, delivering ripe notes of black cherry, blackberry, and morello cherry, accented by hints of violet, sweet pepper, and finely integrated oak. As the wine opens, additional layers emerge, underbrush and licorice, signaling a wine of both character and elegance.

On the palate, the attack is smooth and velvety, expanding with precision and breadth. The tannins are fine and fully integrated, offering a linear, focused structure. The mid-palate shows concentrated fruit balanced by vibrant freshness. The finish is long and persistent, with a lightly saline touch and a noble, complex aromatic return. This is a wine that impresses with its clarity, controlled intensity, and excellent ageing potential.

FOOD PAIRINGS

This wine pairs beautifully with refined, flavourful dishes. It is an excellent match for roast beef fillet with a rich shallot jus, whose tenderness complements the wine's structure. A porcini mushroom risotto with aged Parmesan enhances its aromatic depth. For cheese, Époisses or 24-month aged Comté highlight its power and length. For a sweet pairing, a dark chocolate and sour cherry tart elegantly echoes the wine's dark fruit and spice notes.

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