



A&S SIRUGUE-NOËLLAT

AOP Vosne-Romanée Premier Cru Les Petis Monts

Red
DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

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

Situated at the heart of the upper slope of Vosne-Romanée, the "Les Petits Monts" vineyard enjoys a southeast to south-facing exposure, just above the village's Grand Cru plots. Composed here of six distinct micro-parcels, this discreet Premier Cru offers a privileged view over Burgundy's mosaic of terroirs and gives rise to wines of altitude, refined, lifted, and finely chiselled.

TERROIR

Covering 0.4588 hectares, the vineyard lies on well-drained, limestone-rich stony soils. This singular configuration, combined with optimal orientation and extended sun exposure, gives Pinot Noir a subtle balance of ripeness, freshness, and mineral tension. High planting density (10,000 vines/ha) and Guyot pruning encourage fruit concentration and even ripening.

IN THE VINEYARD

Viticultural work is entirely manual and meticulously executed, with the utmost care given to each vine. No herbicides are used, soil is lightly ploughed, and yields are carefully controlled through green harvesting when necessary. The aim is to express the purity of the site, harnessing the natural potential of this high-slope vineyard.

HARVEST

Harvesting is done by hand, with strict sorting carried out in the vineyard. Around 50% of whole clusters are retained to enhance structure, floral lift, and aromatic complexity. Grapes are picked at optimal ripeness to deliver full fruit expression without overextraction.

WINEMAKING

Fermentation begins spontaneously with indigenous yeasts in a minimal intervention approach. The balance between whole bunches and destemmed grapes allows for a gradual, precise vinification, letting the fruit and site speak freely while preserving the wine's elegance and verticality.

AGEING

The wine is aged for 16 to 18 months in French oak barrels, approximately 50% of which are new. This bold choice brings depth and tension to the wine without overshadowing the fruit. Bottling is done without fining or filtration to preserve the wine's full integrity.

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SERVING

Ideal serving temperature: 15°C (59°F), in large Burgundy glasses to allow the bouquet to unfold. This Premier Cru can be enjoyed in its youth after light aeration but will reach full maturity after 8 to 12 years of cellaring — or longer in optimal conditions.

AGEING POTENTIAL

10 to 15 years

TASTING

The 2023 vintage offers remarkable purity, combining brightness with layered complexity. The nose opens with precise aromas of cherry, raspberry, and ripe strawberry, enriched with floral notes (violet, peony), black tea, and delicate spice. The palate is silky and velvety, showing contained but intense expression. Fine yet present tannins support a crystalline acidity and salty mineral edge that extends the finish. A deep purple robe and strong ageing potential complete this wine's refined and noble profile.

FOOD PAIRINGS

To highlight the finesse of this distinguished Premier Cru, opt for precise, high-level cuisine. A perfect match would be roasted pigeon with warm spices, beetroot variation, and a rich cocoa-infused jus. The tender meat and subtly complex jus resonate with the wine's depth, while the earthy sweetness of beetroot mirrors its floral and mineral nuances. A bold yet harmonious pairing that reflects the noble character of this cru.