



AOP Gevrey-Chambertin

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

This Pinot Noir comes from the Gevrey-Chambertin Village appellation and originates from the "En Champs" climat, located in the northern part of the appellation, just below the Champeaux Premier Cru. This terroir, with its assertive character, produces wines that are both powerful, precise, and refined, reflecting the structured and noble identity of Côte de Nuits reds.

## TERROIR

The parcel covers 0.4 hectares, planted at a density of 10,000 vines per hectare, and trained using the Guyot method. The soil, typical of northern Gevrey, lies on a limestone base, contributing to the wine's underlying minerality and giving it a lovely tension and energy. The favorable exposure and local microclimate enable optimal ripening, while maintaining fruit freshness and vibrancy.

## IN THE VINEYARD

The vineyard is farmed with meticulous care: manual soil work, yield control, parcel-by-parcel monitoring, and selective harvesting. Every effort is made to reveal the soul of the terroir, in harmony with the vintage, with no compromise on grape health or quality.

## HARVEST

The grapes are hand-harvested, with rigorous sorting in the vineyard. Around 40% whole bunches are retained for fermentation, bringing freshness, structure, and aromatic depth. This approach provides a more complex and textural expression of Pinot Noir.

## WINEMAKING

Fermentation is carried out using indigenous yeasts, with no additives or inoculation, in order to preserve the authenticity of the vintage. Extraction is moderate, with gentle punch-downs and pump-overs, aimed at maintaining the elegance and clarity of the fruit, while building a solid yet refined structure.

## AGEING

The wine is matured for 14 to 16 months in oak barrels, around 30% of which are new, carefully chosen for their fine grain and subtle integration. No fining or filtration is done prior to bottling, preserving the full body and natural density of the wine.

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## SERVING

Serve at 15 °C (59 °F) in large Burgundy-style glasses, after gentle aeration or short decanting. Enjoy in its youth for its tension and vibrancy, or after 5 to 8 years for added depth and complexity.

## AGEING POTENTIAL

5 to 10 years

## TASTING

This wine, marked by the purity and impeccable health of the grapes, offers great aromatic precision. The nose opens with black cherry, raspberry, and cassis, supported by floral notes (violet, rose petal), spices (black pepper, clove), and a hint of smoky minerality. On the palate, the fruit is concentrated yet transparent, with fine, tight tannins, structuring acidity, and a tense, mineral backbone. The long, saline finish perfectly captures the cru's dual nature: power and finesse in a single breath.

## FOOD PAIRINGS

The linear structure and aromatic richness of Gevrey "En Champs" pair beautifully with seared and roasted duck breast, accompanied by a blackcurrant reduction. The duck's dense, juicy flesh balances the wine's tight tannins, while the dark fruit character resonates with the sauce. A side of creamy polenta or parsnip purée brings softness and completes the harmony. A pairing that is refined, intense, and full of nuance.