

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MICHEL NOËLLAT

AOP Chambolle-Musigny Premier Cru Aux Combottes
Red

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 "Aux Combottes" parcel lies in the heart of the Chambolle-Musigny appellation, on mid-slope vineyards at around 280 to 300 meters altitude. With an east to southeast exposure, it enjoys steady sunlight and cool nights, ideal for preserving the finesse of aromas. Surrounded by other Premier Crus, this location benefits from an exceptional microclimate. The name "Combottes" refers to the small enclosed valleys typical of this area.

Age of vines: 40 years old

TERROIR

The soil here is characteristically composed of clay mixed with limestone, imparting freshness, fine structure, and deep aromatic complexity to the wine. Old vines planted in this sector benefit from a favorable microclimate and subsoil that allow Pinot Noir to fully express its potential.

IN THE VINEYARD

The vines used for this cuvée are several decades old, contributing to greater aromatic concentration and complexity. The estate follows rigorous vineyard management: yield control, canopy management, careful sorting at the vine, and manual harvesting — all to ensure the highest quality grapes. These meticulous practices respect both the identity of the grape and the singular character of the Premier Cru terroir.

HARVEST

Harvesting is done entirely by hand to allow for meticulous selection of the healthiest and ripest bunches. This approach helps preserve fruit integrity, minimizes handling, and ensures a wine of outstanding precision and purity.

WINEMAKING

Vinification is gentle and traditional, starting with a 5-day cold maceration, followed by natural fermentation with native yeasts. The vatting lasts 18 to 20 days with light punch-downs.

AGEING

The wine is aged for 15 to 16 months in French oak barrels, 25% of which are new, bringing structure without overpowering the wine's subtle charm. Bottled without fining or filtration.



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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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SERVING

Serving temperature: 16–17°C, ideally decanted 30 to 60 minutes prior to serving.

AGEING POTENTIAL

10 to 15 years

TASTING

The Chambolle-Musigny Premier Cru “Aux Combottes” immediately captivates with its deep robe, oscillating between vibrant ruby and intense garnet, both limpid and luminous. The nose is subtle, layered, and aromatically pure, revealing ripe black cherry, raspberry preserve, and wild blackberry, supported by elegant floral notes such as violet and peony, hallmarks of Chambolle’s finest terroirs. Finely integrated oak and hints of sweet spice (clove, cinnamon) round out the harmonious aromatic profile.

On the palate, the wine unfolds with silky, layered texture and finely woven tannins. The attack is supple, giving way to a mouthfeel that’s both dense and airy, striking a superb balance between freshness, fruit intensity, and structure. The long, saline finish leaves a chalky impression, punctuated by lingering notes of dark fruit and elegant minerality. This is a precise and noble wine, both intense and refined, capable of aging gracefully, yet already charming in its youth after proper aeration.

FOOD PAIRINGS

This great Burgundy calls for dishes that match its elegance and depth. It pairs beautifully with roasted beef tenderloin with herbs, mushroom-stuffed pigeon, or grilled veal chop served with a reduced jus. Duck also makes an excellent pairing, particularly as pan-seared magret or lacquered with mild spices — enhancing the wine’s silky texture and delicate spiced nuances.

Vegetarian options are equally successful: porcini or truffle risotto, creamy polenta with fresh herbs, or a roasted root vegetable tian will all elevate the wine’s finesse without overpowering it. When it comes to cheese, go for refined, well-aged styles with balanced aromatics such as mature Comté, aged Brie de Meaux, or Saint-Nectaire. To fully preserve the wine’s subtle harmony, avoid overly spicy, sugary, or fatty preparations.

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