



# A&S SIRUGUE-NOËLLAT

AOP Bourgogne Côte d'Or

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

This Pinot Noir comes from three carefully selected sectors in the Côte de Nuits: Les Champs d'Argent, Les Combes, and Les Clos Prieur. These southeast-facing plots offer a diversity of micro-terroirs, enriching the wine's complexity. The cuvée embodies a precise interpretation of the Bourgogne Côte d'Or appellation, with a focus on fruit clarity and balanced structure.

## TERROIR

The vineyard extends over approximately 1.9 hectares, with well-drained soils and optimal sun exposure. The vines are trained using the Guyot method, at a density of 10,000 vines/ha, promoting good concentration and even ripening. The soils combine organic richness and calcareous subsoils, ideal for expressing the purity of Pinot Noir.

## HARVEST

Harvesting is done entirely by hand, with strict sorting in the vineyard to retain only the healthiest grapes. Vineyard practices emphasize precision: no herbicides, controlled yields, and careful attention to the vines throughout the growing season.

## WINEMAKING

Fermentation is carried out with indigenous yeasts, in a low-intervention approach that lets the terroir shine.

## AGEING

The wine is aged for 12 months in French oak barrels, with no new oak, to preserve the freshness and aromatic finesse of the fruit. Bottling is done without fining or filtration, ensuring the wine retains its natural vibrancy.

## SERVING

Serve between 14°C and 16°C (57–61°F) in slightly tapered Burgundy glasses to focus the aromas. This wine is ready to drink now, but will also develop roundness and complexity over 3 to 5 years.

## AGEING POTENTIAL

3 to 5 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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## TASTING

Brilliant and limpid ruby color signals a wine of clarity and elegance. The nose bursts with fresh raspberry, sour cherry, and redcurrant, accented by cinnamon and clove. In the background, darker notes of blackcurrant and licorice add subtle depth. The palate is marked by lively acidity, delivering a juicy, refreshing mouthfeel. The red fruit shines with clarity, while a light mineral salinity extends the finish. The texture is silky, the structure delicate yet present. A vibrant, honest, and well-balanced Pinot Noir.

## FOOD PAIRINGS

This fresh and elegant Pinot Noir pairs beautifully with a Mediterranean vegetable tian, drizzled with olive oil and flavored with thyme. The roasted, sun-kissed flavors of the dish echo the wine's red fruit brightness, while the soft texture of the vegetables matches the wine's supple tannins. A simple, plant-forward, and delicious pairing that reflects the wine's natural grace.