



# A&S SIRUGUE-NOËLLAT

AOP Bourgogne Aligoté

White

**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

Aligoté 100%

## LOCATION

The Bourgogne Aligoté from Domaine A&S Sirugue is a dry white wine from the regional Bourgogne AOC appellation, located in the heart of Burgundy's historic vineyards. Made exclusively from the Aligoté grape, this cuvée elegantly showcases the identity of a varietal often underestimated, but here revealed in a pure, precise, and vibrant expression.

## TERROIR

The vineyard covers 1.1 hectares, situated in the Les Bourelles climat with a southeast exposure, ensuring optimal ripeness of the grapes. The high planting density (approx. 10,000 vines/ha) and Guyot pruning method contribute to the consistency and concentration of the fruit. The limestone-rich soils play a key role in delivering the wine's signature minerality.

## IN THE VINEYARD

Born from the union of two Burgundian families, the domaine emphasizes meticulous vineyard care and precise winemaking. "The vines are pampered, the wines are beautifully crafted, showing great precision and depth."

## HARVEST

Harvesting is done entirely by hand, with careful sorting in the vineyard to select only the best grapes.

## WINEMAKING

Fermentation is carried out using indigenous yeasts, allowing for a genuine expression of the terroir. A partial malolactic fermentation preserves freshness while gently softening the wine's natural acidity.

## AGEING

The wine is aged in stainless steel vats, which help retain aromatic purity. Only light filtration is applied at bottling to preserve the wine's full vivacity and freshness.

## SERVING

This wine is best enjoyed at 10–12 °C (50–54 °F), making it a versatile choice all year round.

## AGEING POTENTIAL

2 to 3 years

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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## TASTING

Appearance: Pale straw yellow with subtle green highlights.

Nose: Delicate complexity of white flowers (jasmine, hawthorn), green apple, and citrus (lemon, lime), enriched by notes of almond and dried hay.

Palate: The wine is precise, lively, and energetic, driven by its limestone minerality and a crisp, finely chiseled acidity. A touch of salinity adds depth, while the finish is clean, refreshing, and crystal-clear. This wine is well-balanced and approachable, offering a charming, youthful profile.

## FOOD PAIRINGS

Sea bream tartare with mango and lime:

The delicate acidity and saline minerality of this Bourgogne Aligoté make it the perfect match for a white fish tartare. The mango echoes the wine's citrus notes, while the lime enhances its freshness. The raw, slightly briny texture of the sea bream is beautifully complemented by the wine's tension and precision. A pairing full of zest and elegance.