

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MICHEL NOËLLAT

AOP Bourgogne Pinot Noir
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 vines for this Bourgogne Pinot Noir are located on the outskirts of Vosne-Romanée, on the slopes and foothills of the Côte de Nuits. These parcels enjoy a high-quality environment, close to prestigious crus. With a southeast exposure, the vines receive generous morning sunlight, while retaining the freshness essential to slow, even ripening of Pinot Noir.

Age of vines: 40 years old

TERROIR

The soil is light clay-limestone, scattered with small stones for optimal drainage. This terroir enables excellent fruit concentration while preserving the finesse of the grape. The balance between soil richness and climatic freshness gives rise to harmonious, precise and balanced wines with authentic Burgundian character.

IN THE VINEYARD

Domaine Michel Noëllat practices sustainable viticulture, focusing on soil vitality and biodiversity. The soils are worked mechanically without chemical herbicides, and plant treatments are limited and adapted to each vintage. The goal is to produce healthy, ripe grapes that reflect their origin with honesty and purity.

HARVEST

Harvesting is done entirely by hand to preserve the quality of the grapes. Sorting is carried out in the vineyard, and grapes are gently transported in small crates to prevent crushing and oxidation. This careful approach ensures a high-quality raw material, key to producing precise and elegant wines.

WINEMAKING

Vinification takes place in temperature-controlled stainless steel vats, with a maceration period of 15 to 18 days depending on the vintage. Extraction is gentle to emphasize fresh fruit and fine tannins.

AGEING

The wine is aged for around 12 months in French oak barrels, with limited new oak to preserve the Pinot Noir's purity. Bottling follows with minimal filtration.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



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SERVING

Serve between 13°C and 15°C to fully express the wine's aromatic freshness and supple texture.

AGEING POTENTIAL

3 to 5 years

TASTING

This Bourgogne Rouge from Domaine Michel Noëllat reveals a clear ruby robe with garnet highlights. The nose is expressive and charming, offering aromas of fresh red fruits such as cherry, redcurrant, and raspberry, complemented by delicate floral notes and a hint of sweet spice. On the palate, the wine is supple and well-balanced, with lively acidity and fine tannins that lend a gentle structure. The finish is fruity and generous, delivering an authentic and approachable expression of Burgundian Pinot Noir.

FOOD PAIRINGS

It pairs beautifully with everyday meals and more refined dishes. Try it with a potato and smoked bacon gratin, where its freshness balances the richness. A red onion and fresh goat cheese tart highlights its floral notes and liveliness. For dessert, a poached pear in spiced red wine echoes the fruit and spice in the wine. It also pairs nicely with a mature Coulommiers cheese.

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