



A&S SIRUGUE-NOËLLAT

AOP Grands Echezeaux Grand Cru

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

Nestled between Clos de Vougeot and Échezeaux, the Grands Échezeaux is one of the most prestigious climats in the Côte de Nuits. A true bridge between power and elegance, this legendary terroir is here revealed from a 0.1205-hectare plot facing east to southeast. The 2023 vintage marks a historic milestone: for the first time, Arnaud and Sophie Sirugue-Noëllat sign this Grand Cru under their own name, after years of vinifying it for the Robert Sirugue family estate.

TERROIR

The soil is rich in limestone and stones, providing the wine with remarkable mineral tension and depth. This unique environment allows for slow ripening and structured fruit while preserving freshness and precision. The vineyard is planted at high density (10,000 vines/ha), trained in Guyot, and maintained with exacting care year-round.

IN THE VINEYARD

Viticultural work here is haute couture: meticulous pruning, strict yield management, green harvesting when needed, no herbicides, and gentle soil cultivation. The harvest is entirely manual, with meticulous sorting performed in the vineyard to retain only the finest, healthiest bunches.

HARVEST

Grapes are harvested at peak ripeness and vinified entirely as whole clusters, allowing the terroir's vertical structure to shine through.

WINEMAKING

Fermentation is carried out with indigenous yeasts, at controlled temperatures (28–30°C), with no additives. Extraction is delicate and precise, designed to reveal the fruit's nobility without excess.

AGEING

The wine is aged for 16 to 18 months in French oak barrels, 100% new, carefully selected for finesse of grain. This bold choice is perfectly mastered: rather than overpowering the wine, it supports and enhances its identity. Bottling is done without fining or filtration to preserve its full density and integrity.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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SERVING

Serve at 15°C (59°F) in large Burgundy glasses. Decanting is recommended in its youth to allow full aromatic expression. This Grands Échezeaux has an exceptional ageing potential, well over 20 years, with an optimal window expected between 10 and 15 years. Its structure and balance promise a long and graceful evolution.

AGEING POTENTIAL

10 to 15 years

TASTING

The bouquet unfolds with majestic intensity: black cherry, ripe raspberry, violet, and peony, followed by layers of licorice, black tea, and sweet spices (clove, anise, cinnamon). The palate is sumptuous: broad, sculpted, yet weightless. Precision-crafted tannins intertwine with vibrant acidity, creating both density and lift. A subtle mineral salinity defines the prodigiously long finish. A wine of rare emotion, built to transcend time.

FOOD PAIRINGS

A wine of this stature deserves a dish of equal depth and elegance. It will shine alongside a modern-style Lièvre à la Royale, wild hare slow-cooked in red wine sauce, served with glazed heirloom vegetables. The dish's richness, gamey depth, and powerful jus echo the wine's noble structure, textural precision, and spicy finish. A grand pairing, marrying intensity and refinement.