



DOMAINE MICHEL NOËLLAT

AOP Bourgogne Hautes Côtes de Nuits
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

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

Chardonnay 100%

LOCATION

The Chardonnay vines used for this cuvée are planted on the elevated slopes of the Hautes Côtes de Nuits, between 300 and 400 meters in altitude, in a preserved and hilly setting. These upper plots, located behind the classic Côte de Nuits, benefit from a cooler climate that helps retain the grape's natural acidity and freshness. The predominantly east- and southeast-facing slopes receive generous but balanced sunlight, allowing for slow and even ripening. This microclimate ensures elegant, lively wines with aromatic complexity and structure.

Age of vines: 40 years old

TERROIR

The soils are light clay-limestone with shallow depth and good drainage, often mixed with marl and small stones. This composition favors mineral expression and freshness in the wines. The rocky topsoil stores daytime warmth, helping ripen the grapes fully while maintaining natural acidity. These terroirs are typical of the Hautes Côtes: structured yet refined, with a distinctive saline finish and bright aromatic profile that sets them apart from richer, broader village whites.

IN THE VINEYARD

The domaine practices sustainable viticulture, with a strong ecological awareness, even if not formally certified. Soil is worked mechanically without herbicides or synthetic chemicals. Phytosanitary treatments are applied sparingly and adjusted by vintage. Some plots are naturally grassed to prevent erosion and promote biodiversity. This respectful approach preserves soil vitality and allows the grapes to reflect their origin with precision and purity.

HARVEST

Harvesting is carried out entirely by hand to ensure optimal grape quality. The fruit is picked in small crates, minimizing pressure and oxidation. The bunches are carefully sorted in the vineyard and transported quickly to the cellar. This precise method ensures healthy, ripe grapes with aromatic richness and balanced acidity – the ideal base for a structured and vibrant white wine.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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WINEMAKING

Vinification is gentle and low-intervention. After slow pressing, the juice is cold-settled and fermented in stainless steel tanks or neutral oak barrels, depending on the vintage.

AGEING

The wine is aged on fine lees for about 10 months, partly in used barrels to bring volume and subtle complexity without overpowering the fruit. Stirring of the lees is kept minimal, preserving the wine's tension and aromatic clarity. Final blending is done just before bottling, usually without heavy filtration.

SERVING

Serving temperature: Serve slightly chilled, between 10 and 12°C, to highlight the wine's freshness and refined character.

AGEING POTENTIAL

3 to 5 years

TASTING

On the palate, this Bourgogne Hautes Côtes de Nuits white opens with a pale gold colour and bright reflections. The nose offers delicate aromas of lemon zest, white flowers, green apple and a chalky undertone. The mouthfeel is crisp and clean, with a fine, lightly mineral texture and a lively, refreshing acidity. The finish is saline and persistent, leaving a sense of balance and finesse. This is a wine of clarity and energy, ideal for both aperitif and food pairings.

VISUAL APPEARANCE

Pale, luminous yellow with green to golden reflections.

AT NOSE

White fruits, floral notes, citrus zest, light brioche, and mineral hints.

ON THE PALATE

Lively and fresh with a balanced structure and a saline finish.

FOOD PAIRINGS

This wine pairs beautifully with fresh, seasonal dishes. Try it with a creamy mushroom sauté with parsley, a salt-crusted cod with citrus zest, or a moist lemon-almond cake for a zesty-sweet pairing. It also shines with cheeses like a young Comté or a soft, fresh goat's cheese. Its natural vibrancy makes it an excellent match for light appetizers and elegant starters.

PRODUCTION VOLUME

80 000

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