



AOP Vosne-Romanée

Red

DVP

**DOMAINES
ET VINS DE
PROPRIÉTÉ**

A&S SIRUGUE-NOËLLAT

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

From the Vosne-Romanée Village appellation, this cuvée originates from the "Les Barreaux" climat, located high on the hillside, just above Cros Parantoux and Les Petits Monts. This bright and refined Pinot Noir delivers a vibrant, mineral expression of Vosne-Romanée, balancing radiant fruit with underlying structural tension.

TERROIR

The 0.5-hectare plot lies on a steep, southeast-facing slope, benefiting from early morning sunlight and extremely well-drained soils. The terroir is composed of sand, gravel, and outcropping limestone, with poor, stony ground that forces the vine roots to delve deep. This natural constraint results in concentrated, pure berries with notable mineral tension. The vineyard is trained in Guyot, at a density of around 10,000 vines per hectare.

IN THE VINEYARD

Viticultural practices are meticulous: manual soil work without herbicides, light tilling, strict yield control, and green harvesting when necessary. The goal is to allow the terroir to express itself fully, respecting natural balance while promoting optimal ripeness along with vitality and freshness.

HARVEST

Harvesting is done by hand, with careful sorting at the vine. Depending on the year, around 50% of whole clusters are retained, adding structure, aromatic complexity, and floral lift. Grapes are picked at full maturity, combining fruit density with crystalline purity.

WINEMAKING

Fermentation is carried out with indigenous yeasts, guided by a philosophy of precision and vintage expression. Macerations are gentle and extractions carefully controlled to preserve the elegance of the fruit without excess structure or heaviness.

AGEING

The wine is aged for 14 to 16 months in oak barrels, around 30% of which are new, carefully chosen for their fine grain. No fining or filtration is performed before bottling, in order to maintain maximum purity and authenticity.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



A&S SIRUGUE-NOËLLAT

AOP Vosne-Romanée

Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

SERVING

Serve between 16–17 °C (60–62 °F) in large tulip-shaped Burgundy glasses to reveal the wine's full aromatic complexity. This cuvée can be enjoyed young but will benefit from 5 to 8 years of cellaring.

AGEING POTENTIAL

5 to 10 years

TASTING

This wine shows remarkable balance: vivid red fruit (black cherry, ripe raspberry) is supported by a precise, finely chiseled structure. The nose opens with floral notes (violet, rose) and a hint of pink peppercorn. Nuances of clove and cool mineral tones add depth and complexity. On the palate, the texture is silky, with vibrant, fine tannins and a lively acidity. The long, saline finish clearly reflects the limestone minerality of the upper slope, extending the pleasure with precision. A high-altitude Vosne, intense yet luminous, with a pure and taut profile.

FOOD PAIRINGS

The aromatic depth, mineral tension, and delicate texture of this Vosne-Romanée make it a perfect match for herb-crusted roast saddle of lamb, served with roasted root vegetables (parsnip, beetroot, carrot). The reduced jus amplifies the wine's structure, while the cuvée's floral and spicy character beautifully echoes the fresh herbs and slow roasting. A pairing that's intense and elegant, showcasing the nobility of the terroir in a refined gastronomic context.