



A&S SIRUGUE-NOËLLAT

AOP Bourgogne Passe-tout-grains

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.

VARIETALS

Pinot Noir 80%, Gamay 20%

LOCATION

This cuvée is sourced from plots near the village of Vosne-Romanée, in the climats Les Genevrays and Les Batailles. This Bourgogne Passetoutgrain offers a fresh, modern take on a historically convivial style.

TERROIR

The vines grow on deep, fertile soils that are both nourishing and well-drained. A southeast-facing exposure ensures optimal ripening. The vineyard is densely planted at 10,000 vines/ha, using the Guyot training system, which promotes controlled vigor and a clean, expressive fruit profile.

IN THE VINEYARD

Work in the vineyard is entirely manual, with sustainable practices and a strong respect for the ecosystem. Yields are carefully managed, herbicides are avoided, and meticulous hand-harvesting ensures only healthy, ripe grapes are selected.

WINEMAKING

The grapes were 100% destemmed, then fermented with indigenous yeasts, following a natural, low-intervention approach to preserve purity and aromatic integrity. The co-fermentation of Pinot Noir and Gamay creates a seamless balance of structure and fruit-forward charm.

AGEING

The wine was aged for 10 to 12 months in 228L French oak barrels, with no new oak, to maintain freshness and energy. A portion was also matured in stainless steel tanks, enhancing vibrancy and drinkability. Bottling was done unfiltered and unfiltered, to retain the wine's natural vitality.

SERVING

Best served at around 15°C (59°F) in tulip-shaped glasses to highlight its aromatic brightness. This wine is meant to be enjoyed young but will evolve gracefully over 2 to 4 years. Versatile and engaging, it shines both at the dinner table and during casual gatherings.

AGEING POTENTIAL

3 to 5 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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TASTING

A beautiful balance between the finesse of Pinot Noir and the generosity of Gamay. Its vibrant ruby hue leads into a lively bouquet of cherry, raspberry, and wild strawberry, lifted by floral hints of violet and wild rose. Delicate notes of cinnamon, clove, and subtle oak add complexity. The palate is juicy and fluid, with crisp acidity and fine, structured tannins. The fruit remains transparent and precise, leading to a refreshing, clean finish that invites the next sip.

FOOD PAIRINGS

Highly adaptable, this wine finds harmony in both casual and refined settings. It pairs wonderfully with a beef bo-bun, marinated beef over rice noodles with fresh herbs, roasted peanuts, and a light nuoc-mâm sauce. The wine's brightness echoes the dish's crunch and freshness, while its delicate spice resonates with the savory-sweet flavors. A vibrant, modern pairing that's both flavorful and effortlessly satisfying.