



DOMAINE MICHEL NOËLLAT

AOP Chambolle-Musigny Premier Cru Les Noirots
Red

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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

Pinot Noir 100%

LOCATION

The Les Noirots vineyard lies at the northern end of the Chambolle-Musigny appellation, near the border with Morey-Saint-Denis and close to the valley's cooling influence. Perched on an east-facing slope, this parcel benefits from natural airflow and temperature variation, contributing to a slow, balanced ripening of the Pinot Noir. The site's location near other prestigious crus is a mark of its great potential for elegance and finesse.

Age of vines: 40 years old

TERROIR

The soil in Les Noirots is shallow, composed of compact limestone and fine marl with a stony surface. These well-drained conditions encourage deep rooting and limit yields naturally, giving rise to concentrated berries with marked minerality. This demanding terroir rewards attentive viticulture with wines of complexity and grace.

IN THE VINEYARD

The vineyard is managed sustainably, following a low-intervention philosophy. Herbicides are avoided, and soil health is maintained through mechanical work and natural grass cover. Treatments are applied judiciously, adapting to each vintage. This environmentally conscious approach allows the terroir to express itself fully while preserving biodiversity.

HARVEST

Harvesting is done by hand, with strict sorting carried out in the vineyard. Only healthy, perfectly ripe bunches are selected for vinification. The grapes are transported in small crates to avoid crushing and preserve their integrity, a key step to ensure precision and aromatic purity during fermentation.

WINEMAKING

Vinification is gentle and precise. After partial destemming, the grapes ferment in open vats with native yeasts. Extraction is done through gentle infusion and light punch-downs to maintain the wine's natural elegance.

AGEING

Ageing takes place over 16 to 18 months in French oak barrels, 30% of which are new, bringing complexity and a fine-grained texture without masking the fruit.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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SERVING

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

AGEING POTENTIAL

5 to 10 years

TASTING

This Chambolle-Musigny Premier Cru Les Noirots from Domaine Michel Noëllat captivates with its limpid ruby robe and garnet reflections. The nose is delicate and complex, revealing aromas of fresh red fruits such as redcurrant and raspberry, enhanced by floral notes of violet and subtle spicy touches. On the palate, the wine offers a silky, airy texture with fine, integrated tannins. Its freshness and remarkable elegance reflect the signature style of great Chambolle-Musigny crus. The finish is long, refined, and persistent, leaving a lasting impression of purity and balance.

FOOD PAIRINGS

This Premier Cru pairs beautifully with refined and delicate dishes such as poultry supreme with mushrooms, roasted veal fillet, or seasonal vegetable risotto. It also complements soft-ripened cheeses with bloomy rinds like truffled Brie or aged Camembert. Its finesse and freshness make it an ideal partner for elegant cuisine, where flavors enhance the wine without overpowering it.

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