



A&S SIRUGUE-NOËLLAT

AOP Bourgogne Passe-tout-grains

Rosé

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 90%, Gamay 10%

LOCATION

This rosé is crafted from vineyards nestled below Chambolle-Musigny and Gilly-lès-Cîteaux, within the climats Les Genevraux and Les Batailles. It reflects a desire to create a terroir-driven, precise rosé, both fruit-forward and structured — a Burgundian interpretation of the "Provençal method."

TERROIR

The vines cover approximately 0.3 hectares, with a southeast-facing exposure on deep, well-drained soils. This configuration encourages slow, even ripening — ideal for achieving a balanced, textural rosé. The vineyard is planted at 10,000 vines/ha, trained in the Guyot system.

IN THE VINEYARD

The vineyard is managed with precision and respect for natural rhythms. Soils are lightly tilled, yields are carefully controlled, and all major interventions are manual. The aim is to harvest healthy, expressive grapes at optimum ripeness for rosé. No chemical herbicides are used.

HARVEST

Grapes are harvested by hand, with rigorous sorting to ensure freshness and purity of fruit. This rosé is made using a direct press approach, with no extended skin contact, to preserve elegance and aromatic lift.

WINEMAKING

The juice is obtained by direct pressing, in the style of the "Provençal method," which relies on three key factors: the origin of the sugar, fermentation management, and ageing time.

AGEING

Fermentation is spontaneous, driven by indigenous yeasts, and carried out entirely in stainless steel tanks. The wine is then aged for 6 to 8 months, with no oak, to retain freshness and vibrant fruit. Bottling is done with light filtration, without fining.

SERVING

Serve well-chilled, between 10°C and 12°C (50–54°F), in wide tulip glasses to enhance aromatic expression. This wine is ideal for year-round enjoyment, especially in its youth.

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AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

The wine displays a brilliant, pale Pompadour pink robe. The nose is fresh, expressive, and gourmand, with notes of English candy, freesia, and wild strawberry. The palate is bright, light, and tense, underpinned by a saline mineral backbone. Crisp fruit unfolds with gentle acidity, bringing energy and charm. The clean, short finish invites easy, convivial sipping.

FOOD PAIRINGS

This vibrant and refined rosé is a brilliant match for a sea bream ceviche with mango and lime, accented by fresh coriander and a touch of mild chili. The dish's acidity mirrors the wine's tension, while the delicate fish harmonizes with its saline edge. The exotic fruit resonates with the floral, candied aromatics. A lively, summery, and precise pairing.