



AOP Chambolle-Musigny

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 Chambolle-Musigny Village appellation, this pure Pinot Noir cuvée embodies all the aromatic finesse, chalky minerality, and floral elegance that define this prestigious sector of the Côte de Nuits.

## TERROIR

The "Les Mombies" climat is located on the hillsides of the Chambolle-Musigny commune, on a 0.3-hectare plot facing east, benefiting from early morning sunlight that helps preserve the fruit's freshness. The soil is composed of limestone bedrock, gravel, and stony scree, originating from the Combe de Chambolle. It is highly well-drained, with the rock close to the surface, lending the wine a sharp mineral tension. The vineyard is planted at a density of around 10,000 vines per hectare, trained in Guyot.

## IN THE VINEYARD

Viticultural practices are carried out with deep respect for the ecosystem: manual tilling, natural ground cover management, bud thinning, leaf removal, and careful yield control help maintain natural balance. Each intervention is designed to respect the terroir, ensuring optimal phenolic ripeness and healthy air circulation around the clusters.

## HARVEST

Harvesting is entirely manual, with rigorous sorting in the vineyard. Depending on the vintage, 30 to 40% of whole bunches are retained for fermentation, enhancing structure, aromatic tension, and floral complexity. This precise work ensures fruit of impeccable purity.

## WINEMAKING

Winemaking is conducted with gentleness and precision, to preserve the natural elegance of Pinot Noir. Fermentation with indigenous yeasts and carefully managed maceration are tailored to each cuvée, allowing a measured extraction that maintains freshness and finesse in the grain.

## AGEING

The wine is aged for 14 to 16 months in oak barrels, with around 30% new wood. The goal is to support the wine's structure without overpowering the expression of fruit. No fining or filtration is done prior to bottling, in keeping with a philosophy of maximum respect for the raw material.

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## SERVING

Serve at 15 °C (59 °F) in large Burgundy glasses to fully release the wine's aromatic complexity. Enjoyable now for its floral grace, but also suitable for cellaring over several years.

## AGEING POTENTIAL

5 to 10 years

## TASTING

This wine charms with its floral and refined expression, almost oriental in its elegance. The delicate nose reveals raspberry, cherry, and violet, layered with subtle notes of rose petals, black tea, and gentle spices (clove, cinnamon). The bouquet is sensual, nuanced, and never excessive. On the palate, the silky texture feels like velvet: the fruit flows with purity, lifted by fresh acidity and chalky minerality. The long, persistent finish lingers on fruit and spice in a finely tuned balance. A Chambolle of feminine grace, yet with underlying structure.

## FOOD PAIRINGS

This Chambolle-Musigny "Les Mombies" pairs with elegance and subtlety alongside roast pigeon, glazed with a reduction of red berries and rosehip, and served with parsnip purée. The wine's floral and spicy notes echo the dish's aromatic components, while its velvety texture complements the tenderness of the meat. A pairing of great finesse, combining aromatic brilliance, subtle structure, and gastronomic precision.