



DOMAINE ALAIN MICHELOT

AOC Bourgogne Chardonnay
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in Nuits-Saint-Georges, Domaine Alain Michelot is a multigenerational family estate known for its classic and structured style. Its 8 hectares cover several premier sites, producing age-worthy wines rooted in tradition. The estate favors manual vineyard work and a reasoned approach to treatments. In the cellar, vinification follows Burgundian tradition: open-top fermentations and long oak aging yield wines of richness and depth. Their Nuits-Saint-Georges wines stand out for their intensity and aromatic complexity black fruit, licorice, and earthy notes wrapped in a full-bodied, silky structure. A timeless expression of the Côte de Nuits.

VARIETAL

Chardonnay 100%

LOCATION

The Bourgogne Chardonnay white plots of Domaine Alain Michelot are located in the Côte de Nuits, mainly around Nuits Saint Georges and nearby slopes. Planted at elevations between 250 and 300 meters, they benefit from mostly east to southeast exposures, ideal for gradual ripening of chardonnay. This location helps preserve freshness and aromatic balance, even in warmer vintages. The diversity of microclimates adds nuance and precision to the wine. Good natural air circulation contributes to healthy vines. This setting gives the wine a fresh, clean and classic Burgundian expression.

Age of vines: 40 years old

TERROIR

The terroir is composed of typical Côte de Nuits clay limestone soils, combining fine limestone, light marl and gentle clay. These well drained soils naturally limit vine vigor and encourage deep rooting. Limestone brings tension, minerality and aromatic precision. Clay contributes roundness and balance on the palate. This terroir allows chardonnay to express itself with purity and clarity. It produces wines that are fresh, elegant and well structured, with good length.

IN THE VINEYARD

Domaine Alain Michelot practices reasoned viticulture and is certified Haute Valeur Environnementale. Soil cultivation is favored to preserve soil structure and encourage microbial life. Vineyard treatments are limited and adapted to each vintage. Yields are deliberately controlled to ensure balance and concentration. A large part of vineyard work is carried out by hand, allowing close observation of the vines. This respectful approach ensures sustainable terroir management and high quality grapes.

HARVEST

Harvesting is carried out entirely by hand to protect chardonnay grape integrity. Careful sorting is done in the vineyard to select only healthy and ripe fruit. Harvest dates are chosen precisely to maintain a balance between ripeness and freshness. This attention preserves the aromatic finesse of the grape. Grapes are quickly transported to the winery to avoid oxidation. Harvest is a key step in producing a precise and harmonious wine.

WINEMAKING

Winemaking is conducted with precision in line with Burgundian tradition. Fermentations take place in tanks and barrels using indigenous yeasts to preserve terroir identity. Lees stirring is used sparingly to build texture without heaviness.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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AGEING

Ageing lasts approximately 10 to 12 months, mainly in French oak barrels with a limited proportion of new oak. This period refines texture and adds complexity and harmony. The wine retains freshness, balance and aromatic purity.

SERVING

Serve between 10–12°C.

AGEING POTENTIAL

2 to 3 years

TASTING

This Bourgogne Chardonnay white displays a pale yellow color with bright highlights. The nose is fresh and expressive, offering aromas of citrus, green apple and pear, complemented by delicate floral notes. With aeration, subtle buttery and mineral nuances appear. On the palate, the wine is lively, precise and well balanced, driven by vibrant acidity. The texture is smooth and elegant. The finish is fresh, clean and persistent, marked by pleasant salinity.

FOOD PAIRINGS

This Bourgogne Chardonnay white pairs beautifully with simple and refined dishes. It is an excellent match for poached cod with lemon butter and fresh herbs. It also complements green asparagus risotto with parmesan or lemon roasted chicken. On the sweet side, it works well with lightly sweetened apple tart. It also pairs with vanilla panna cotta with citrus zest or a pear and almond based dessert. These pairings highlight the wine's freshness and natural elegance.

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