



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE ALAIN MICHELOT

AOP Nuits-Saint-Georges Premier Cru Aux Champs Perdrix
Red



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

Pinot Noir 100%

LOCATION

The Nuits Saint Georges Premier Cru Aux Champs Perdrix plots of Domaine Alain Michelot are located in the northern part of the Nuits Saint Georges appellation, close to the border with Vosne Romanée. This vineyard lies on the upper slope at elevations between 270 and 300 meters, with an east to northeast exposure. This higher position brings natural freshness and slower ripening of pinot noir. The vineyard benefits from good air circulation, ensuring healthy vines. This location gives the wine a more lifted and refined expression than lower slope areas. Aux Champs Perdrix reveals an elegant and structured style of Nuits Saint Georges.

Age of vines: 40 years old

TERROIR

The terroir of Aux Champs Perdrix is composed of shallow clay limestone soils rich in stones, resting on a prominent limestone bedrock. These well drained soils naturally limit vine vigor and encourage deep root systems. This moderate constraint produces concentrated grapes while preserving aromatic precision. Limestone brings tension and linearity, while clay contributes structure and depth. The terroir results in a more vertical expression, marked by freshness and fine tannins. It produces wines that are refined, persistent and age worthy.

IN THE VINEYARD

Domaine Alain Michelot practices reasoned viticulture and is certified Haute Valeur Environnementale. Soil cultivation is prioritized to preserve structure and stimulate biological activity. Vineyard treatments are limited and adapted to each vintage. Yields are deliberately controlled to ensure balance and concentration. A large part of the work is carried out by hand, allowing close observation of each plot. This respectful approach aims to preserve the terroir while expressing the precise identity of the Premier Cru.

HARVEST

Harvesting is carried out entirely by hand to preserve grape integrity. Careful sorting is done in the vineyard to select only healthy and fully ripe clusters. Harvest dates are chosen according to phenolic ripeness, with particular attention to the balance between richness and freshness. Manual harvesting preserves aromatic finesse and purity. Grapes are quickly transported to the winery to prevent oxidation. This step is essential to ensure precision and quality in the final wine.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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WINEMAKING

Winemaking follows a traditional Burgundian approach, respecting both fruit and terroir. Fermentations take place in open vats using indigenous yeasts. Extraction is gentle and progressive to preserve tannin finesse. Maceration is adjusted to each vintage to achieve harmony.

AGEING

Ageing is carried out in French oak barrels for approximately 15 to 18 months, with a moderate proportion of new oak. This ageing period adds complexity and depth while maintaining freshness and balance.

SERVING

Serve between 14–16°C.

AGEING POTENTIAL

10 to 15 years

TASTING

This Nuits Saint Georges Premier Cru Aux Champs Perdrix red displays a deep and bright ruby color. The nose reveals aromas of red and black fruits such as black cherry, blackberry and raspberry, complemented by floral and spicy notes. With aeration, mineral and lightly smoky nuances emerge. On the palate, the wine is structured, precise and elegant, supported by fine and well integrated tannins. Freshness brings tension and length. The finish is persistent, balanced and refined, with excellent ageing potential.

FOOD PAIRINGS

This Premier Cru Aux Champs Perdrix pairs beautifully with original and refined dishes. It matches well with tea smoked duck breast served with a red fruit jus reduction. It also complements pearl barley risotto with black mushrooms and aged parmesan. More unexpectedly, roasted eggplant with miso and sesame highlights the wine's depth and minerality. On the sweet side, it pairs harmoniously with blueberry tart accented with Sichuan pepper. It also works with bitter cocoa roasted pear or a lightly sweetened black cherry dessert. These pairings showcase the wine's elegance and versatility with modern cuisine.

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