

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE ALAIN MICHELOT

AOP Morey-Saint-Denis Premier Cru Les Charrières
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 Morey Saint Denis Premier Cru Les Charrières plots of Domaine Alain Michelot are located in the heart of the Côte de Nuits, in the village of Morey Saint Denis, between Gevrey Chambertin and Chambolle Musigny. The Les Charrières vineyard lies on the lower to mid slope at elevations between 240 and 260 meters, with an east facing exposure. This position ensures even sunlight while maintaining freshness. Nearby combes provide good air circulation. The vineyard benefits from balanced and protective conditions. This location gives the wine a harmonious expression, combining structure and elegance.

Age of vines: 40 years old

TERROIR

The terroir of Les Charrières is composed of relatively deep clay limestone soils with marl, silt and limestone stones. This diversity ensures regular vine nourishment and even ripening. Clay brings body and structure, while limestone adds freshness and aromatic precision. This terroir allows pinot noir to develop complexity without excessive power. The wines show balanced tannins and a silky texture. Les Charrières produces elegant, deep and well defined wines.

IN THE VINEYARD

Domaine Alain Michelot practices reasoned viticulture and is certified Haute Valeur Environnementale. Soil work is prioritized to preserve structure and encourage microbial life. Interventions are limited and adapted to each vintage. Yields are deliberately controlled to ensure balance and concentration. Manual work plays a key role throughout the growing season. This respectful approach preserves the terroir and reveals the true identity of the Premier Cru.

HARVEST

Harvesting is carried out entirely by hand to protect grape integrity. Careful sorting is done in the vineyard to select only healthy and ripe fruit. Harvest dates are chosen plot by plot according to phenolic ripeness. This precision preserves the natural balance between richness and freshness. Grapes are quickly transported to the winery to maintain aromatic potential. Harvest is a key step in crafting precise and elegant wines.

WINEMAKING

Winemaking follows classic Burgundian traditions with open vat fermentations and indigenous yeasts. Extraction is gentle and progressive to preserve tannin finesse. Maceration is adjusted to each vintage to achieve harmony.

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AGEING

Ageing takes place in French oak barrels for approximately 15 to 18 months, with a moderate proportion of new oak. This ageing refines texture and builds aromatic complexity. It leads the wine to a balanced and expressive maturity.

SERVING

Serve between 14–16°C.

AGEING POTENTIAL

10 to 15 years

TASTING

This Morey Saint Denis Premier Cru Les Charrières red displays a bright ruby color with deep highlights. The nose is elegant and expressive, offering aromas of red and black fruits such as cherry, raspberry and blackberry. Floral and spicy notes emerge with aeration, alongside subtle oak nuances. On the palate, the wine is harmonious, supple and structured, supported by fine, well integrated tannins. Freshness and substance are well balanced. The finish is long, precise and refined.

FOOD PAIRINGS

This Premier Cru Les Charrières pairs beautifully with refined and creative dishes. It matches roasted veal breast with herbs and root vegetable purée. It also complements carnaroli risotto with seasonal mushrooms and reduced stock. More originally, red onion tarte tatin with balsamic vinegar highlights the wine's sweetness and complexity. On the sweet side, it pairs well with lightly sweetened sour cherry tart. It also works with oven roasted pear with gentle honey and almonds or a delicate dark chocolate dessert. These pairings emphasize the wine's elegance and finesse.

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