



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE ALAIN MICHELOT

AOP Nuits-Saint-Georges Premier Cru
White



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%

THE VINTAGE

The Nuits Saint Georges Premier Cru En la Perrière Noblot Monopole Blanc plots of Domaine Alain Michelot are located in the southern part of the village, on the lower slopes of the Hautes Côtes. This rare white Premier Cru benefits from an east facing exposure at around 300 meters altitude, providing natural freshness ideal for chardonnay. The elevated position ensures slow and even ripening. The monopole status guarantees a consistent and faithful expression of the terroir. This unique location gives the wine an elegant, vibrant and finely balanced profile.

LOCATION

The terroir of En la Perrière Noblot is dominated by limestone soils with light clay components. These stony and well drained soils naturally limit vine vigor and encourage deep root systems. Limestone brings strong mineral tension and aromatic precision. The small proportion of clay contributes texture and roundness. This terroir allows chardonnay to express finesse, balance and clarity. It produces a wine that is structured, refined and well suited to ageing.

Age of vines: 40 years old

TERROIR

Domaine Alain Michelot practices reasoned viticulture and is certified Haute Valeur Environnementale. Soil work is prioritized to preserve microbial life and natural balance. Vineyard interventions are limited and adapted to each vintage. Yields are deliberately controlled to ensure concentration and aromatic purity. Close observation of the vines is maintained throughout the year. This respectful approach results in healthy grapes that faithfully express the character of the climat.

IN THE VINEYARD

Key vineyard work includes treatments, soil management, canopy control, and sustainable practices to ensure grape quality throughout the growing season.

HARVEST

Harvesting is carried out entirely by hand to protect the chardonnay grapes. Careful sorting is done in the vineyard to select only healthy and fully ripe fruit. Harvest dates are chosen to maintain a balance between ripeness and freshness. This meticulous harvest preserves aromatic finesse and natural tension. Grapes are quickly transported to the winery to prevent oxidation. This stage is essential for achieving a pure and precise wine.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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WINEMAKING

Winemaking follows a precise Burgundian approach. Fermentations take place in French oak barrels using indigenous yeasts. Lees stirring is applied sparingly to enhance texture without heaviness.

AGEING

Ageing lasts approximately 12 to 15 months in barrel, with a moderate proportion of new oak. This ageing period refines the wine's texture and builds aromatic complexity. It results in a harmonious wine with depth and elegance.

SERVING

Serve between 10–12°C.

AGEING POTENTIAL

5 to 10 years

TASTING

Visually, the wine shows a pale yellow robe with golden highlights and brilliant clarity. The nose offers delicate aromas of white flowers and white-fleshed fruits such as pear and peach, interwoven with subtle notes of toasted hazelnut and fresh butter. On the palate, the attack is lively and fresh, with beautiful minerality and a silky texture. Ripe fruit flavors are perfectly balanced by fine acidity, leading to a long and elegant finish with hints of honey and vanilla.

FOOD PAIRINGS

This Premier Cru white pairs beautifully with refined and inventive cuisine. It is an excellent match for scallop carpaccio with citrus, roasted sole with brown butter or lemon confit risotto with aged parmesan. Its freshness also allows more original combinations. On the sweet side, it pairs elegantly with pear tart, almond and lemon zest desserts or lightly sweetened orange blossom panna cotta. Served at the right temperature, it fully reveals its complexity. It naturally complements modern and elegant gastronomy.

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