



DOMAINE ALAIN MICHELOT

AOP Nuits-Saint-Georges Premier Cru Les Cailles
Red

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

Pinot Noir 100%

LOCATION

The Nuits Saint Georges Premier Cru Les Cailles plots of Domaine Alain Michelot are located in the northern part of the Nuits Saint Georges appellation, directly bordering Vosne Romanée. The Les Cailles vineyard lies mid slope at elevations between 250 and 270 meters, with an ideal east facing exposure. This position offers a perfect balance between sunlight and freshness, ensuring gradual ripening of pinot noir. Natural air circulation from nearby combes helps maintain vine health. The vineyard benefits from stable and protective conditions. This location gives the wine an elegant and structured expression, often considered among the finest of the appellation.

Age of vines: 40 years old

TERROIR

The terroir of Les Cailles is composed of shallow brown clay limestone soils rich in limestone stones. This soil structure provides excellent drainage while maintaining moderate water supply. Limestone brings tension, precision and linearity, while clay contributes depth and tannic structure. The terroir favors balanced ripening and great aromatic finesse. It produces wines that are both powerful and refined. Les Cailles is known for producing Nuits Saint Georges with an elegance close to Vosne Romanée. The soil complexity is clearly reflected in the wine.

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's conditions. Yields are deliberately controlled to ensure balance and concentration. A large proportion of vineyard work is carried out by hand to allow close observation of the vines. This respectful approach preserves the terroir and reveals its subtle character.

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 grapes. Harvest dates are determined plot by plot according to phenolic ripeness. This precision preserves natural balance between richness and freshness. Grapes are quickly transported to the winery to protect aromatic potential. Harvesting plays a key role in crafting refined and harmonious wines.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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WINEMAKING

Winemaking follows traditional Burgundian methods with open vat fermentations and indigenous yeasts. Extraction is gentle and progressive to preserve tannin finesse. Maceration is adjusted to each vintage to achieve balance between structure and elegance.

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 adds depth and harmony while respecting terroir expression.

SERVING

Serve between 14–16°C.

AGEING POTENTIAL

10 to 15 years

TASTING

This Nuits Saint Georges Premier Cru Les Cailles red displays a bright ruby color with deep highlights. The nose is refined and complex, offering aromas of red and black fruits such as cherry, raspberry and blackberry. Floral, spicy and lightly oaked notes appear with aeration. On the palate, the wine is elegant, structured and precise, supported by silky, well integrated tannins. The balance between freshness and substance is remarkable. The finish is long, refined and persistent, with excellent ageing potential.

FOOD PAIRINGS

This Premier Cru Les Cailles pairs beautifully with refined and original cuisine. It matches roasted poultry stuffed with herbs and toasted bread, highlighting the wine's elegance. It also complements spelt risotto with light mushrooms and aged parmesan. More unexpectedly, oven roasted cauliflower with brown butter and almonds reveals the wine's finesse and depth. On the sweet side, it pairs well with lightly sweetened raspberry tart. It also works with roasted peach with thyme and gentle honey or a delicate dark chocolate dessert. These pairings emphasize the wine's precision and elegance.

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