



# DOMAINE ALAIN MICHELOT

AOP Nuits-Saint-Georges Premier Cru Les Saints-Georges  
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 Saints Georges plots of Domaine Alain Michelot are located just south of the village of Nuits Saint Georges, on the most emblematic slope of the appellation. This historic climat occupies a central position on the lower and mid slope, with east to southeast exposure ideal for full ripening of pinot noir. The moderate altitude and gentle slope ensure even sunlight. The site is naturally protected from climatic extremes while maintaining good air circulation. Les Saints Georges is considered the historical heart of the appellation. It offers a perfect balance between power, depth and harmony.

Age of vines: 40 years old

## TERROIR

The terroir of Les Saints Georges is composed of deep clay limestone soils rich in brown clay and silt, resting on a structured limestone base. This soil composition allows regular water supply and even ripening. Clay brings density and power while limestone provides freshness and balance. The terroir produces wines that are intense, structured and built for ageing. Texture is broad with a firm and precise tannic backbone. Les Saints Georges represents the most complete and noble expression of Nuits Saint Georges.

## IN THE VINEYARD

Domaine Alain Michelot practices reasoned viticulture and is certified Haute Valeur Environnementale. Soil work 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. Manual work plays a key role throughout the growing season. This respectful approach preserves the terroir and allows the true character of Les Saints Georges to be fully expressed.

## HARVEST

Harvesting is carried out entirely by hand to preserve grape quality. Careful sorting is done in the vineyard to select only healthy and fully ripe fruit. Harvest dates are chosen according to phenolic ripeness of the pinot noir. This precision maintains a natural balance between richness and freshness. Grapes are quickly transported to the winery to preserve aromatic potential. Harvest is a decisive stage in shaping this powerful Premier Cru.

## WINEMAKING

Winemaking follows classic Burgundian traditions with open vat fermentations and indigenous yeasts. Extraction is progressive and controlled to achieve structure without harshness. Maceration is adapted to each vintage to find harmony.

**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.



# DOMAINE ALAIN MICHELOT

AOP Nuits-Saint-Georges Premier Cru Les Saints-Georges  
Red

**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## AGEING

Ageing takes place in French oak barrels for approximately 16 to 18 months, with a moderate proportion of new oak. This extended ageing allows the wine to integrate and gain complexity. It enhances depth and ageing potential while respecting terroir expression.

## SERVING

Serve between 14-16°C.

## AGEING POTENTIAL

10 to 15 years

## TASTING

This Nuits Saint Georges Premier Cru Les Saints Georges red displays a deep ruby color with dark highlights. The nose is intense and complex, showing ripe black fruit aromas such as black cherry and blackcurrant. Spicy notes, licorice and undergrowth appear with aeration. On the palate, the wine is full bodied, powerful and structured, supported by firm yet elegant tannins. The balance between richness and freshness is outstanding. The finish is long, deep and persistent, indicating excellent ageing potential.

## FOOD PAIRINGS

This Premier Cru Les Saints Georges pairs beautifully with dishes of depth and character. It matches slow cooked veal shank served with creamy polenta and reduced jus. It also complements Swiss chard gratin with aged parmesan and toasted hazelnut. More unexpectedly, black rice risotto with dried mushrooms and smoked butter highlights the wine's aromatic depth. On the sweet side, it pairs well with roasted plum tart with gentle spices. It also works with oven baked apple with light caramel and walnuts or a lightly sweetened dark chocolate and cocoa nib dessert. These pairings emphasize the wine's controlled power and complexity.

**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.