



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE ALAIN MICHELOT

AOC Bourgogne Pinot Noir
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 Pinot Noir plots of Domaine Alain Michelot are located in the Côte de Nuits, around Nuits Saint Georges and on nearby slopes with mainly east to southeast exposures. Planted at elevations between 240 and 300 meters, they benefit from regular sunlight and good natural air circulation. This setting allows gradual and balanced ripening of pinot noir. The vineyards are part of a historic wine growing area shaped by precise Burgundian climats. The diversity of exposures adds nuance and complexity. This location produces wines that are fresh, expressive and true to their origin.

Age of vines: 40 years old

TERROIR

The terroir is composed of classic Côte de Nuits clay limestone soils, combining fine limestone, marl and light clay. These well drained soils naturally limit vine vigor and encourage deep root systems. Limestone brings tension and aromatic precision, while clay contributes structure and roundness on the palate. This terroir allows pinot noir to express purity and balance. It produces wines that are elegant, structured and persistent. Subtle minerality supports overall freshness.

IN THE VINEYARD

Domaine Alain Michelot practices reasoned viticulture and is certified Haute Valeur Environnementale. Soil cultivation is favored to preserve structure and stimulate microbial life. Vineyard treatments are limited and adapted to each vintage's conditions. Yields are deliberately controlled to ensure balance and concentration. A large part of vineyard work is carried out by hand, allowing close observation of the vines. This respectful approach ensures long term preservation of the terroir and grape quality.

HARVEST

Harvesting is carried out entirely by hand to preserve the integrity of the pinot noir grapes. Careful sorting is done in the vineyard to select only healthy and optimally ripe fruit. Harvest dates are chosen precisely to maintain harmony between richness and freshness. This attention preserves the aromatic finesse of the grape. Grapes are quickly transported to the winery to avoid oxidation. Harvest is a key step in crafting precise and elegant wines.

WINEMAKING

Winemaking follows traditional Burgundian practices 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 and harmony.

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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AGEING

Ageing lasts approximately 10 to 12 months in French oak barrels, with a moderate proportion of new oak. This period refines texture and builds aromatic complexity. The wine retains freshness, elegance and fruit expression.

SERVING

Serve between 14–16°C.

AGEING POTENTIAL

3 to 5 years

TASTING

This Pinot Noir displays a bright ruby color with luminous highlights. The nose is fresh and expressive, offering aromas of red fruits such as cherry, raspberry and wild strawberry. Floral and lightly spicy notes appear with aeration. On the palate, the wine is supple, balanced and elegant, supported by fine and silky tannins. Freshness brings vibrancy and length. The finish is clean, harmonious and gently persistent.

FOOD PAIRINGS

This Pinot Noir pairs beautifully with simple and refined cuisine. It is an excellent match for herb roasted chicken with seasonal vegetables. It also complements fresh pasta with mushrooms or a vegetable quiche. On the sweet side, it works well with a lightly sweetened red fruit tart. It also pairs with oven roasted pear and almonds or a light dark chocolate dessert. These pairings highlight the wine's finesse and freshness.

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