

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE ALAIN MICHELOT

AOP Nuits-Saint-Georges
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 Nuits Saint Georges Vieilles Vignes plots of Domaine Alain Michelot are located across several sectors of the Nuits Saint Georges appellation, mainly on well exposed slopes of the Côte de Nuits. Planted at elevations between 240 and 300 meters, they benefit from east to southeast exposures that ensure even ripening of pinot noir. The diversity of vineyard sites adds complexity and depth to the final blend. The old vines are perfectly adapted to their environment. Natural air circulation and slope help maintain vine health. This setting gives the wine a faithful and nuanced expression of Nuits Saint Georges.

Age of vines: 40 years old

TERROIR

The terroir is composed of classic Nuits Saint Georges clay limestone soils, combining fractured limestone, marl and varying depths of clay. These soils provide effective drainage while retaining sufficient water reserves. Thanks to deep root systems, old vines draw resources precisely from the soil. Limestone brings tension and structure, while clay adds richness and body. This terroir produces balanced, concentrated and persistent wines. It delivers an authentic and structured expression of pinot noir.

IN THE VINEYARD

Domaine Alain Michelot practices reasoned viticulture and is certified Haute Valeur Environnementale. Soil cultivation is favored to preserve structure and encourage microbial life. Vineyard treatments are limited and adapted to each vintage. Naturally low yields from old vines ensure concentration and grape quality. Much of the work is carried out by hand, allowing close monitoring of each plot. This respectful approach preserves the long term balance of the vineyard.

HARVEST

Harvesting is carried out entirely by hand to protect the integrity of old vine grapes. Careful sorting is done in the vineyard to select only healthy and fully ripe fruit. Harvest dates are chosen according to phenolic ripeness of pinot noir. This precision ensures a harmonious balance between richness, structure and freshness. Grapes are quickly transported to the winery to preserve aromatic potential. Harvest is a key step in expressing the character of old vines.

WINEMAKING

Winemaking follows traditional Burgundian practices with open vat fermentations and indigenous yeasts. Extraction is gentle and progressive to preserve tannin finesse and fruit purity. Maceration is adapted to each vintage to build harmony and depth

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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AGEING

Ageing takes place in French oak barrels for approximately 14 to 16 months, with a moderate proportion of new oak. This ageing refines structure and adds complexity while respecting old vine expression.

SERVING

Serve between 14–16°C.

AGEING POTENTIAL

5 to 10 years

TASTING

This Nuits Saint Georges Vieilles Vignes red displays a deep and bright ruby color. The nose is expressive and complex, offering aromas of ripe red and black fruits such as black cherry and raspberry. Spicy, lightly oaked and undergrowth notes appear with aeration. On the palate, the wine is generous, structured and well balanced, supported by fine, integrated tannins. Freshness brings energy and length. The finish is long, persistent and harmonious.

FOOD PAIRINGS

This Nuits Saint Georges Vieilles Vignes pairs beautifully with flavorful and comforting dishes. It matches roasted veal with herbs and root vegetables. It also complements seasonal mushroom risotto or slow cooked farm chicken. More originally, a squash and aged cheese gratin highlights the wine's depth. On the sweet side, it pairs well with lightly sweetened red fruit tart. It also works with oven roasted pear with gentle spices or a light dark chocolate dessert. These pairings highlight the wine's richness and balance.

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