



DOMAINE MICHEL NOËLLAT

AOP Côteaux Bourguignons
Red

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in Vosne-Romanée, Domaine Michel Noëllat traces its roots back to the 19th century with Félix Noëllat, a family pioneer. Since then, five generations have succeeded, combining heritage and modernity. The estate's evolution is illustrated by constant investments: in 1980, a vaulted stone cellar was dug under the property, and in 2007, an ultra-modern winery equipped with thermo-regulated stainless steel tanks was established. Since 2012, vineyard management has been handled by Sébastien Noëllat (responsible for viticulture and vinification) and his cousin Sophie, who oversees the commercial side. The vines, cultivated using sustainable practices, cover several prestigious appellations, including Vosne-Romanée, Chambolle-Musigny, and Clos de Vougeot. The reds are aged for 18 months in oak barrels, with meticulous work on extraction and aging. What makes it famous? Powerful and refined wines with a distinctive aromatic signature, blending bright fruit and silky textures.

VARIETAL

Pinot Noir 100%

LOCATION

The grapes for this cuvée come from several parcels located on the outskirts of the Côte de Nuits' prestigious vineyards, including higher-altitude plots around Vosne-Romanée, Premeaux-Prissey and Comblanchien. These cooler sites yield Pinot Noir grapes with great finesse, vibrant freshness, and a clean, fruit-forward profile. This geographical diversity gives the wine a style that is both accessible and rooted in Burgundy's classic identity.

Age of vines: 40 years old

TERROIR

The soils are predominantly clay-limestone, sometimes mixed with stony debris, providing both structure and minerality. This composition ensures good drainage and progressive ripening. The living soils are cultivated mechanically without herbicides, allowing the Pinot Noir to express its honest and drinkable character.

IN THE VINEYARD

The domaine follows sustainable viticultural practices, focusing on biodiversity and soil health. Chemical treatments are limited, and soil is regularly tilled to aerate and preserve its structure. Natural cover crops are maintained to reduce erosion. If necessary, green harvesting is applied to ensure optimal fruit quality and balanced yields.

HARVEST

Harvesting is done by hand, with careful sorting of the grapes in the vineyard. The fruit is picked at optimal ripeness and transported in small crates to avoid crushing. This method ensures clean, healthy berries, ready to reveal their potential in the cellar.

WINEMAKING

Vinification is gentle and traditional, beginning with a cold soak before natural fermentation in open tanks. Pump-overs are kept minimal to favor finesse over extraction.

AGEING

The wine is aged for approximately 10 months in neutral oak barrels, which lend roundness and complexity without masking the fruit. Blending takes place just before bottling, with no systematic fining or filtration.



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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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SERVING

Serving temperature: 14–16°C is ideal to express the wine's red fruit and fine tannins.

AGEING POTENTIAL

2 to 3 years

TASTING

On the palate, this Côteaux Bourguignons Red displays a bright ruby color and a nose of fresh red berries, sour cherry, and a subtle peppery note. The attack is smooth, with straightforward fruit, soft tannins, and a refreshing acidity. It's a lively, easy-drinking wine with great balance and a clean, crisp finish.

VISUAL APPEARANCE

Light red to purplish color, bright and clear.

AT NOSE

Red berries — cherry, raspberry, morello — with floral and spicy nuances.

ON THE PALATE

Supple and fresh, with soft tannins and vibrant fruit. A wine of finesse and immediate pleasure.

FOOD PAIRINGS

This versatile red pairs wonderfully with seasonal fare. Try it with a classic homemade quiche lorraine, herb-roasted chicken with root vegetables, or a dark chocolate and cherry cake. It also works well lightly chilled as an aperitif, or alongside an aged goat cheese for a fresh, balanced pairing.

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