



# DOMAINE ALAIN MICHELOT

AOP Morey-Saint-Denis  
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 Morey Saint Denis red wine plots of Domaine Alain Michelot are located in the heart of the Côte de Nuits, in the village of Morey Saint Denis, between Gevrey Chambertin and Chambolle Musigny. Planted on the lower to mid slope, the vineyards benefit from mainly east facing exposures, ideal for even ripening of pinot noir. Moderate altitude and nearby combes ensure good air circulation. This setting preserves freshness while allowing full phenolic maturity. The parcels are part of a historic wine growing landscape. This location gives the wine a balanced expression combining structure and elegance.

Age of vines: 40 years old

## TERROIR

The terroir of Morey Saint Denis is composed of clay limestone soils with marl, silt and limestone stones. This diversity provides effective drainage and regular water supply. Clay brings structure and depth to the wine. Limestone contributes tension, freshness and aromatic precision. This terroir allows pinot noir to express itself with balance and complexity. The wines show a harmonious combination of body and finesse. Soil complexity is reflected in aromatic complexity.

## 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. Yields are deliberately controlled to ensure balance and concentration. Much of the vineyard work is carried out by hand, allowing close observation of the vines. This respectful approach ensures long term preservation of the terroir.

## HARVEST

Harvesting is carried out entirely by hand to protect the integrity of the pinot noir grapes. Careful sorting is done in the vineyard to select only healthy and ripe fruit. Harvest dates are chosen according to phenolic ripeness. This attention maintains a harmonious balance between richness and freshness. Grapes are quickly transported to the winery to preserve aromatic potential. Harvest is a key step in crafting precise and elegant wines.

## WINEMAKING

Winemaking follows classic Burgundian traditions with open vat fermentations and indigenous yeasts. Extraction is gentle and progressive to preserve tannin finesse. Maceration is adjusted to each vintage to achieve harmony and balance.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## **AGEING**

Ageing takes place in French oak barrels for approximately 15 to 18 months, with a moderate proportion of new oak. This period refines texture and builds complexity. The wine retains purity of fruit and terroir expression.

## **SERVING**

Serving temperature – 14 to 16°C

## **AGEING POTENTIAL**

5 to 10 years

## **TASTING**

This Morey Saint Denis red displays a bright ruby color with deep highlights. The nose is expressive and elegant, offering aromas of red and black fruits such as cherry, raspberry and blackberry. Floral, spicy and subtle oak notes emerge with aeration. On the palate, the wine is harmonious, supple and structured, supported by fine, well integrated tannins. Freshness and body are well balanced. The finish is long, precise and refined.

## **FOOD PAIRINGS**

This Morey Saint Denis pairs beautifully with refined and creative cuisine. It matches roasted veal breast with herbs and root vegetable purée. It also complements fresh pasta with wild mushrooms and reduced jus. More originally, an onion and thyme savory tart highlights the wine's sweetness and complexity. On the sweet side, it pairs well with lightly sweetened sour cherry tart. It also works with oven roasted pear and almonds or a delicate dark chocolate dessert. These pairings emphasize the wine's elegance and balance.

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