

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MICHEL NOËLLAT

AOP Savigny-lès-Beaune Premier Cru Les Peuillets
Red



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 Premier Cru Les Peuillets parcels are located on the southern slopes of Savigny-lès-Beaune, in the heart of the Côte de Beaune. These vineyards enjoy an east to southeast exposure, ideal for slow and even ripening of Pinot Noir. Planted on gently to moderately sloping hillsides, they benefit from excellent natural airflow and effective drainage. This geographical setting gives the wine a natural balance between ripeness, freshness and elegance, typical of top Savigny-lès-Beaune wines.

Age of vines: 40 years old

TERROIR

The terroir of Les Peuillets is composed of deep clay-limestone soils rich in marl and small stones. This structure ensures good water retention while naturally regulating vine vigor. Clay contributes roundness and body, while limestone brings structure and mineral precision. The result is a harmonious wine with fine tannins, expressive aromatics and excellent ageing potential.

IN THE VINEYARD

Domaine Michel Noëllat farms its vineyards using sustainable, reasoned viticulture with strong respect for the environment. No chemical herbicides are used and soils are worked to preserve microbial life. Treatments are applied only when necessary, depending on vintage conditions. This approach helps maintain vineyard balance and produce healthy grapes that truly express their terroir.

HARVEST

Harvesting is done entirely by hand, with careful sorting directly in the vineyard. Grapes are picked at optimal ripeness to balance aromatic intensity and natural freshness. Manual harvesting preserves berry integrity and ensures high-quality fruit, essential for crafting a refined Premier Cru wine.

WINEMAKING

Winemaking follows a traditional, low-intervention approach. Grapes are partially destemmed and fermented in open vats using indigenous yeasts only. Maceration lasts around 18 to 21 days, with gentle punch-downs and pump-overs to extract colour, aroma and tannins delicately.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING

The wine is then aged for about 18 months in French oak barrels, with a measured proportion of new oak to enhance structure without overpowering the fruit. Bottling is carried out with minimal filtration.

SERVING

Serve between 13°C and 15°C to fully reveal the wine's aromatic complexity and texture.

AGEING POTENTIAL

5 to 10 years

TASTING

This Savigny-lès-Beaune Premier Cru Les Peuillets from Domaine Michel Noëllat captivates with its brilliant ruby robe and garnet reflections. The nose is delicate and expressive, revealing aromas of crisp red fruits such as cherry and raspberry, complemented by smoky, woody notes and a hint of spice (cinnamon, licorice). On the palate, the wine is smooth and elegant, with refreshing acidity and fine tannins that provide structure without harshness. The finish is long and refined, marked by a subtle earthy touch and impressive aromatic complexity.

FOOD PAIRINGS

This Premier Cru pairs beautifully with refined and flavorful cuisine. It is an ideal match for herb-crusted pork tenderloin, roasted poultry, or mushroom risotto. Soft-ripened cheeses with bloomy rinds, such as Brie or aged Camembert, also highlight the wine's finesse. Its balanced structure and delicate aromas make it a perfect companion for both gourmet and comforting dishes.

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