



DOMAINE MICHEL NOËLLAT

AOP Clos de Vougeot
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

Clos de Vougeot is one of Burgundy's most iconic vineyards, enclosed by walls since the 12th century and nestled between Vosne-Romanée and Chambolle-Musigny. Domaine Michel Noëllat cultivates a prime mid-slope plot at the heart of the Clos, enjoying optimal sunlight and natural water regulation. This exceptional location yields a wine of both power and elegance, true to the spirit of the finest Grands Crus of the Côte de Nuits.

Age of vines: 80 years old

TERROIR

The soils are rich in limestone marl and layered with brown silts over a stony subsoil that ensures excellent drainage. This prestigious terroir brings out the full complexity and structure of Pinot Noir, offering a deep, precise expression of the site. Every vintage reflects the unique geology of this centuries-old monastic vineyard.

IN THE VINEYARD

The domaine practices sustainable viticulture with minimal, thoughtful interventions. Soils are tilled without herbicides, and natural cover crops are used to preserve biodiversity. Phytosanitary treatments are kept to a minimum, adapted to each vintage. The team is deeply committed to respecting the vine's natural rhythm and to harvesting top-quality fruit by hand.

HARVEST

Harvesting is done manually, with rigorous selection both in the vineyard and at the winery. Grapes are picked at perfect ripeness and carried in ventilated crates to preserve their condition. This meticulous attention to harvest timing ensures balance between ripeness, freshness and structure.

WINEMAKING

Vinification is traditional and unhurried. After partial destemming, fermentation takes place in open vats with gentle punch-downs and pump-overs. Maceration can last up to three weeks.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



DOMAINE MICHEL NOELLAT

AOP Clos de Vougeot
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

AGEING

The wine is aged for 18 to 20 months in French oak barrels, about 50% new, to enhance richness without overwhelming the fruit. Bottling is done without fining or systematic filtration to preserve its full depth and complexity.

SERVING

The wine is best served at a temperature between 13°C and 15°C to fully express its aromas and texture.

AGEING POTENTIAL

5 to 10 years

TASTING

The wine displays a luminous and intensely colored robe. The nose is complex and seductive, revealing subtle aromas of fresh red fruits such as raspberry, and darker notes like blackcurrant berries. Delicate floral and peppery nuances also emerge. On the palate, it is powerful and well-structured, with elegant tannins that envelop the mouth. Its velvety and persistent texture leaves a lasting impression.

FOOD PAIRINGS

This grand wine pairs beautifully with equally impressive cuisine. Try it with veal chop and morel mushrooms, where the creaminess balances the wine's structure. A beef Wellington highlights its finesse and intensity. For dessert, a dark chocolate fondant with Timut pepper enhances its depth. On the cheese board, aged Brillat-Savarin or a rich Soumaintrain make for an opulent and elegant match.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.