



# DOMAINE ALAIN MICHELOT

AOP Clos de Vougeot  
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 Clos de Vougeot Grand Cru plots of Domaine Alain Michelot are located within one of Burgundy's most iconic walled vineyards, between Chambolle Musigny to the north and Vosne Romanée to the south. The vineyard lies on a gentle east facing slope, benefiting from consistent and balanced sunlight. The vines are planted at elevations between 255 and 265 meters, ideal for slow and even ripening of pinot noir. The historic walls of the Clos naturally protect the vineyard from strong winds. This exceptional location gives the wine depth, power and noble expression. Clos de Vougeot is a unique terroir shaped by centuries of viticultural history.

Age of vines: 40 years old

## TERROIR

The terroir of Clos de Vougeot is renowned for its geological complexity. The soils are mainly clay limestone, with deeper clay rich layers in the lower part of the vineyard, contributing structure and density to the wines. Limestone ensures good drainage and brings mineral tension. This balance allows pinot noir to develop richness while maintaining freshness and harmony. The terroir produces wines that are more powerful than delicate, with a solid tannic framework. It gives birth to wines with great ageing potential, combining depth, complexity and distinction.

## IN THE VINEYARD

Domaine Alain Michelot practices reasoned viticulture and is certified Haute Valeur Environnementale. Soil work is prioritized to preserve soil structure and encourage microbial life. Chemical inputs are limited to what is strictly necessary, with constant attention to natural balance. Yields are deliberately controlled to ensure grape concentration and quality. Manual work plays a central role throughout the growing season. This respectful approach allows the Grand Cru to express its true identity while ensuring long term sustainability.

## HARVEST

Harvesting is carried out entirely by hand, with great care taken in selecting the grapes. An initial sorting is done in the vineyard to pick only healthy and fully ripe clusters. Harvest dates are chosen according to phenolic ripeness of the pinot noir. Manual harvesting preserves the integrity of the berries and their aromatic potential. Grapes are quickly transported to the winery to avoid oxidation. This step is essential to the precision and quality of the final wine.



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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## WINEMAKING

Winemaking follows a traditional Burgundian approach that respects both fruit and terroir. Fermentations take place in open vats using indigenous yeasts, allowing authentic expression of the grapes. Extraction is gentle and carefully controlled to preserve tannin finesse. Maceration is adapted to each vintage to achieve balance and elegance.

## AGEING

Ageing takes place in French oak barrels for approximately 18 months, with a moderate proportion of new oak. This long ageing process brings depth, complexity and harmony without overpowering the wine.

## SERVING

Serve between 14–16°C.

## AGEING POTENTIAL

Over 15 years

## TASTING

This Clos de Vougeot Grand Cru red displays a deep and intense ruby color. The nose is complex and expressive, revealing ripe black fruit aromas such as black cherry and blackcurrant, complemented by spicy and subtle oak notes. With aeration, hints of undergrowth, licorice and fine leather emerge. The palate is full bodied, powerful and structured, supported by firm yet elegant tannins. The balance between richness and freshness is remarkable. The finish is long, persistent and shows excellent ageing potential.

## FOOD PAIRINGS

This Clos de Vougeot Grand Cru pairs beautifully with refined and structured dishes. It enhances beef fillet in pastry, roasted veal with morels or a modern interpretation of hare à la royale. Its aromatic depth also allows for more original pairings. On the sweet side, it matches elegantly with lightly sweetened dark chocolate desserts, spiced roasted pear or sour cherry tart. Served at the right temperature, it fully reveals its complexity at the table. It naturally belongs alongside high end, expressive cuisine.

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