Domaine Mia

France - Borgogna Côte Chalonnaise - Nuits-Saint-Georges



BOURGOGNE ROUGE SANS SULFITES AJOUTéS

100% Pinot Noir

Production area: Les Sazenay, Climat of the Côte Chalonnaise, 1.2-ha parcel, facing southwest
Terrain: calcare duro con piccoli ciottoli silicei arrotondati
Harvest: manual
Vinification: Made from whole grapes, up to 40%. Tank soaking lasts between 13 and 14 days, during which 4 to 6 cap fullings and some pumping over are carried out. 100% natural fermentation
Refinement: in underground cellars for about 7 months, without batonnage. It is made in French oak barrels, 25% of which are new, from 4 different coopers
Color: deep and bright red
Fragrance: notes of black fruits with spicy aromas
Flavor: the fruit is fleshy and suave with ripeness, carried by ripe tannins. Fineness and cleanliness sign the beautiful tension of this wine that has nothing to hide
Alcoholic Grade: 13% vol

Ownership/Founders Mia Subotic
Start of Activity 1860
Vitiviniculture Certified Organic
Hectares 17
Bottles produced 100.000



Domaine MIA is one of the largest organic estates in the Côte Chalonnaise and comprises six climats between Mercurey and Rully, areas rich in geological and climatic peculiarities that require targeted interventions. Each plot is tended with meticulous care, the result of continuous micro-innovations. Vinification and ageing take place in the historic cellars of Nuits-Saint-Georges. The story begins in 1860 with Clos La Marche, which remained in the same family for decades. The turning point came in 2019, when Mia took over the reins of the estate dedicated to her from her father, the previous owner. The young producer wants to impose a new style, contemporary and environmentally conscious, developing the organic approach and orienting the estate towards biodynamics. Domaine MIA is also a co-energy of talents of different ages and skills, a team that creates wines already appreciated for their quality and elegance since the first vintages.