

Numa Cornut

Burgundy, France | Côte de Beaune & Côte de Nuits

Artisanal, terroir-driven Burgundy | Sustainable farming | Village through Grand Cru

Domaine Numa Cornut is a small Burgundy estate built from leased and owned vineyards across approximately 4.5 hectares in the Côte de Beaune and Côte de Nuits. Numa founded it in 2020, after a decade working at the family estate in the southern Rhône and formative years spent in Bordeaux, Languedoc, Châteauneuf-du-Pape, Switzerland, and Australia. The range spans village, premier cru, and grand cru appellations — from Bourgogne Côte-d'Or to Chevalier-Montrachet and Montrachet — with whites as the expressive center of the project.



The Producer

Numa Cornut comes from a winemaking family with nine generations at Château Guiot in the southern Rhône. His path to Burgundy was gradual: after joining the family estate in 2009 with his twin brother Alexis, he spent years accumulating experience across France and a relationship with Margaret River in Australia that began in 2007 and has continued almost annually since. A decisive encounter with a Beaune-based winemaker in 2018 changed his direction. He settled in Burgundy at the end of 2020 and began building his domaine from selected parcels in Volnay and the surrounding Côte d'Or.

The People

Numa Cornut makes the wines himself, with whites as his primary focus. His sensibility is shaped as much by Australia as by Burgundy — precision, balance, and a close attention to place are consistent threads across both. He describes himself as a man of terroir in the classical sense: the goal is to reveal what the site offers, not to impose a style on it.

The Terroir

The vineyards sit across the Côte de Beaune and Côte de Nuits on carefully selected clay-limestone and marl soils. Côte de Beaune sites — including parcels in Volnay, Pommard, Meursault, Puligny-Montrachet, and Chassagne-Montrachet — tend toward minerality, red fruit, and freshness. Côte de Nuits sites, including Vosne-Romanée and Nuits-Saint-Georges, carry higher clay content and produce wines with deeper fruit, density, and tannic structure.

Farming & Philosophy

Farming is sustainable throughout. In the cellar, Numa works with indigenous yeasts where possible, keeps new oak to a minimum, and refrains from filtration to preserve the aromatic specificity of each parcel. Élevage is handled with patience; the wines age until they are ready, not on a predetermined schedule. The approach is artisanal and resolutely anti-extractive.

the wines

A full range of village, premier cru, and grand cru wines across the Côte de Beaune and Côte de Nuits, with whites at the expressive heart of the domaine.

- Les Acacias, Blanc
- Les Mûriers, Rouge
- Bourgogne Chardonnay
- Bourgogne Pinot Noir
- Volnay
- Pommard
- Meursault
- Meursault-Charmes Premier Cru
- Puligny-Montrachet
- Chassagne-Montrachet
- Chevalier-Montrachet
- Montrachet Grand Cru
- Vosne-Romanée
- Nuits-Saint-Georges