



MN
Domaine
Michel NOËLLAT

Appellation

Appellation régionale de Bourgogne

Grape Variety

100 % Pinot Noir

Serving Temperature

13° to 15°

Winemaking

Manual harvest, 100% destemmed

An initial cold pre-fermentation phase for 3 to 5 days

Next fermentation in stainless steel temperature regulated vats for 18 to 20 days

30% aged in casks, the rest in vats

Bottled by the Domaine

Vineyards

1,44 hectares, with vines averaging 40 years in age

A clay-limestone soil

Tasting Notes



Bright and fresh coloring



The nose is floral, vaporous



A refined palate, structured by salivating tannins.

The opulence of the structure is harmonious with its aromatic finesse.

Gastronomy

To be enjoyed with red meats, game, or poultry

Garde

Between 2 to 5 years depending upon storage conditions



Propriétaire récoltant à Vosne-Romanée

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