



**MN**  
Domaine  
Michel NOËLLAT

### Appellation

Bourgogne Regional Appellation

### Grape Variety

100 % Aligoté

### Serving Temperature

8° to 10°

### Winemaking

Manual harvest, stemmed pressing

Settling for 24 hours in stainless steel vats (temperatures controlled by thermoregulation).

Ageing in 30% new demi-muid barrels

Bottled by the Domaine

### Vineyards

3,46 hectares, with the vines averaging 40 years in age

A clay-limestone soil

### Tasting Notes



Fresh and bright coloring



The nose offers notes of citrus zests and honeysuckle



Aligoté issued from very ripe grapes is naturally round, but possesses a tangy backbone that supports the length on the palate

### Gastronomy

For an aperitif (before dinner drink)

### Ageing

Between 2 to 5 years depending upon storage conditions



Propriétaire récoltant à Vosne-Romanée

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