



**MN**  
Domaine  
Michel NOËLLAT

### Appellation

Village

### 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

Aged in 30% new oak barrels for 12 months

Bottled by the Domaine

### Vineyards

1,22 hectares, with the vines averaging 30 years in age

A clay-limestone soil



A finely elegant wine, chiseled



A note of caramel or salted butter



The palate, well balanced, finishes with a nice salinity

### Gastronomy

To be enjoyed with a Bresse chicken or lamb

### Ageing

Between 6 and 8 years depending upon storage conditions



Propriétaire récoltant à Vosne-Romanée

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