



MM
Domaine
Michel NOËLLAT

Appellation

Appellation Grand Cru

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 for 16 months in 70% new oak barrels

Bottled by the Domaine

Vineyards

0,47 hectares, with the vines averaging 80 years in age

A clay-limestone soil

Tasting Notes



Bright and Intense coloring



The complex and seductive nose is subtle. Marked by notes of red fruits (raspberries) and black fruits (black current). Light floral nuances and peppery/licorice are also present



A powerful and structured attack, elegant tannins cover the palate. Its velvety and persistent texture is impressive.

Gastronomy

To be enjoyed with white meats or a ribeye steak

Ageing

Between 10 and 15 years depending upon storage conditions



Propriétaire récoltant à Vosne-Romanée

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