



MN
Domaine
Michel NOËLLAT

Appellation

Bourgogne Regional Appellation

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 vats

Bottled by the Domaine

Vineyards

1,00 hectares, with the vines averaging 50 years in age

A clay-limestone soil

Tasting Notes



A nice cherry red, intense



A black currant and currant nose that stretches to raspberry sorbet



The palate is gourmet, juicy and in perfect harmony with the nose

Gastronomy

A vintage providing depth that can accompany an aperitif or a gorgeous beef rib

Ageing

Between 2 to 3 years depending upon storage conditions



Propriétaire récoltant à Vosne-Romanée

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