



MN
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

0,80 hectares, with vines averaging 70 years in age

A clay-limestone soil

Tasting Notes



A deep purplish red



A sense of maturity is present and is carried by light well integrated wood. Notes of black fruits, florals, and liquorice



A vintage that offers fullness and balance year after year.

Gastronomy

To be enjoyed with white meats or a ribeye steak

Ageing

Between 10 to 15 years depending upon storage conditions



Propriétaire récoltant à Vosne-Romanée

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