



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 for 12 months in 30% new oak barrels

Bottled by the Domaine

Vineyards

1,60 hectares, with the vines averaging 50 years in age

A clay-limestone soil

Tasting Notes



A beautiful purplish coloring announces its pastry character



Fruity



Full of body, rich and ample

Gastronomy

To be enjoyed with a rib of beef, duck breast, or cheese

Ageing

Between 6 and 8 years depending upon storage conditions



Propriétaire récoltant à Vosne-Romanée

5 RUE DE LA FONTAINE - 21700 VOSNE-ROMANÉE - FRANCE

03 80 61 36 87 | contact@domaine-michel-noellat.com | www.domaine-michel-noellat.com

SIRET : 378 880 975 00016 | N° TVA : FR 413 788 80975 | N°ACCISES : FR 093 117 E 1114