



# Domaine Michel NOËLLAT

## Appellation

Appellation régionale de  
Bourgogne

## 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

Ageing for 12 months in 25% new oak barrels

Bottled by the Domaine

## Vineyards

1,70 hectares, with the vines averaging 30 years in age

A clay-limestone soil

## Tasting Notes



Carmine coloring



Black fruits create the aromatic palette. Black currant berries, sloe fruits, with a touch of lean cocoa



A rich and gourmet wine

## Gastronomy

To be enjoyed with grilled beef

## Ageing

Between 3 to 6 years depending upon storage conditions



Propriétaire récoltant à Vosne-Romanée

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