



MN
Domaine
Michel NOËLLAT

Appellation

Bourgogne Regional Appellation

Grape Variety

100 % Chardonnay

Serving Temperature

8° to 10°

Winemaking

Manual harvest, stemmed pressing

Settling for 24 hours in stainless steel vats (temperatures controlled by thermoregulation).

Aged in 30% new demi-muid barrels

Bottled by the Domaine

Vineyards

1,6 hectares, with the vines averaging 30 to 35 years in age

A clay-limestone soil

Tasting Notes



Bright, pale yellow



A well spread, fine, and chiseled vintage. The aromatics express a certain minerality, lime, and yuzu



Well-balanced palate, salivating

Gastronomy

For an aperitif (before dinner drink)

Ageing

Between 2 to 5 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