



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

0,25 hectares, with the vines averaging 50 years in age

A clay-limestone soil

Tasting Notes



A nice carmine, red coloring



The nose reveals tangy red fruits



The palate is salivating.

Gastronomy

To be enjoyed with game, rib steak, or white meats

Ageing

Between 6 and 8 years depending upon storage conditions



Propriétaire récoltant à Vosne-Romanée

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