



MN
Domaine
Michel NOËLLAT

Appellation

Appellation 1^{er} Cru

Locality: Les Sorbès

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 a fermentation in stainless steel temperature regulated vats for 18 to 20 days

Aged for 14 months in 50% new oak barrels

Bottled by the Domaine

Vineyards

0,15 hectares, with the vines averaging 40 years in age

A clay-limestone soil

Tasting Notes



Brilliant coloring



This vintage is faithful to its spicy character (green pepper), subtly mixed with notes of moka and ripe red fruits



Round and rich on the palate. The aromatics are powerful and captivating

Gastronomy

To be enjoyed with lamb or poultry

Ageing

Between 8 to 10 years depending upon storage conditions



Propriétaire récoltant à Vosne-Romanée

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