



MN
Domaine
Michel NOËLLAT

Appellation

Appellation 1^{er} Cru

Locality: Aux Boudots

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 16 months in 50% new oak barrels

Bottled by the Domaine

Vineyards

0,47 hectares, with the vines averaging 40 years in age

A clay-limestone soil

Tasting Notes



Ruby coloring



Notes of citrus zests, flowers, and spices



The palate is delicate. The elegant tannic structure is salivating and prolonged by the aromatic persistence

Gastronomy

To be enjoyed with game or poultry

Ageing

Between 8 to 10 years depending upon storage conditions



Propriétaire récoltant à Vosne-Romanée

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