



Domaine Michel NOËLLAT

Appellation

Bourgogne Regional Appellation

Grape Variety

100 % Chardonnay

Serving Temperature

8° to 10°

Winemaking

Manual harvest, 100% destemmed

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

Aged for 12 months in 30% new demi-muid barrels

Bottled by the Domaine

Vineyards

0,64 hectares, with the vines averaging 40 years in age

A clay-limestone soil

Tasting Notes



Beautiful coloring, bright and fresh



The vintage is dominated by florals. Orange blossom is very present as usual, mingled with a blend of fresh almonds



Ample palate, creamy and delicate. The salinity lengthens the finish.

Gastronomy

To be enjoyed before dinner, with a plate of cured meats or fish

Ageing

Between 3 to 6 years depending upon storage conditions



Propriétaire récoltant à Vosne-Romanée

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