



MM
Domaine
Michel NOËLLAT

Appellation

Appellation 1^{er} Cru

Locality: *Les Lavières*

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 14 months in 50% new oak barrels

Bottled by the Domaine

Vineyards

0,26 hectares, with vines averaging 40 years in age

A clay-limestone soil

Tasting Notes



A beautiful vermilion red coloring



Notes of blood oranges, fresh, and complex with a touch of spice (cloves)



The palate is sleek, boasting a tannic structure with a slight chalky touch

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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