



**MM**  
Domaine  
Michel NOËLLAT

### Appellation

Appellation 1<sup>er</sup> Cru

Locality: Les Heuillets

### 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 the vines averaging 40 years in age

A clay-limestone soil

### Tasting Notes



Very beautiful, fresh and deep coloring



A bouquet of black berries that sublimates with oxygenation



Silky volume, its tannic structure melts into its sweetness

### Gastronomy

To be enjoyed with game or poultry

### Ageing

Between 8 and 10 years depending upon storage conditions



Propriétaire récoltant à Vosne-Romanée

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