



MN
Domaine
Michel NOËLLAT

Appellation

Appellation 1^{er} Cru

Locality: *Les Chaumes*

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

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

A clay-limestone soil

Tasting Notes



Deep and brilliant coloring



Aromatic finesse



A vintage with fine and chiseled characteristics. The florals dominate the nose and the palate

Gastronomy

To be enjoyed with lamb and poultry

Ageing

Between 8 and 10 years depending upon storage conditions



Propriétaire récoltant à Vosne-Romanée

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