



MN
Domaine
Michel NOËLLAT

Appellation

Appellation 1^{er} Cru

Locality: Les Suchots

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

1,80 hectares, with the vines averaging 70 years in age

A clay-limestone soil

Tasting Notes



Rich, ample, and concentrated



The nose is powerful and complex



Heady, a touch of wood supports the black fruits and floral aromas.
Resolute, deep, and persistent

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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