

Domaine Georges Michel 2003 Pinot Noir

WINEMAKING TEAM

Dynamic blend of Old & New World winemakers, Guy Brac de la Perrière, owner and winemaker of Château des Péthières and consultant winemaker for Château de Grandmont along with Swan Michel and Peter Saunders.



GRAPE VARIETY

100 % Pinot Noir

VINEYARDS

All vineyards are north-south facing

Soil is stoney and free-draining with clay layers

Clones 777 and 10x5

Viticultural consultant, Daniel Le Brun

VINTER'S NOTES

Harvested mid April at 23 brix

Alcohol 13.5%,

Titrateable acid 5.8g/L, pH 3.65

500 cases produced

FERMENTATION

This 100% Pinot Noir was harvested as whole clusters. It was fermented with a selected burgundy yeast in open fermenters for over a week before being pressed off. It was then put through full Malolactic fermentation. The wine was then racked into two-year-old French oak barriques and matured for a further 8 months.

TASTING NOTES

An elegant wine with seductive spice and smoke aromas leading into a cascade of ripe red berry fruit flavours, forest floor characters and a hint of chocolate, encompassed by velvety smooth tannins.

