Domaine Georges Michel 2006 Pinot Noir

WINEMAKING TEAM

Dynamic blend of New & Old World winemakers, Swan Michel and Guy Brac de la Perriére, owner and winemaker of Château des Péthieres and consultant winemaker for Château de Grandmont.

GRAPE VARIETY

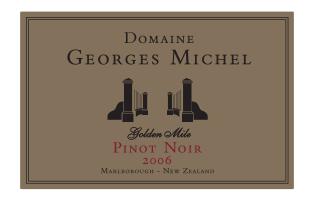
100 % Pinot Noir

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%, 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.

