

## Domaine Georges Michel 2006 Pinot Noir

### WINEMAKING TEAM

Dynamic blend of New & Old World winemakers, Swan Michel and Guy Brac de la Perrière, owner and winemaker of Château des Péthières 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.

