

Domaine Miolanne IGP Puy de Dôme "pinot noir" red 2024



Product price:

€114.00

Product features:

Area: LOIRE

Winemaker: L.Cartier et J-B Deroche
(MIOLANNE)

Vintage: 2024

Appellation: Puy de Dôme

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: pinot noir

Product short description:

Cuvée of prestige, only 800 cartons produced each year. Since the explosion of prices in Burgundy, we have been searching for good pinot noirs all over France... This cuvée of prestige signed by Miolanne has impressed us all! On par with many more expensive pinots! And if you have the patience to wait a few months or years, at this price, you will regret not having cellared more cartons!

Product description:

PRESENTATION OF DOMAINE MIOLANNE
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

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Technical sheet written by the domaine

Designation : IGP Puy de Dôme

Yield : 35 hL/Ha

Vineyard : Vineyard under organic farming since 2012.

Terroir : South Auvergne, clay-limestone and pumice stone. Vineyard on a plateau at 450m altitude formed by the volcanic eruption of the Massif du Sancy. Terroir characterized by strong thermal amplitudes and low rainfall due to the proximity of the Sancy massif.

Grapes : 100% Pinot noir

Harvest : Manual harvest in 25kg crates. Prior sorting in the vineyard.

Vinification : Burgundy style, whole-cluster fermentation. Uncrushed grapes. Indigenous yeasts. Regular manual punch downs. 3 weeks maceration. Aging for 12 months in Burgundy barrels. No filtration.

Tasting : Garnet color, fine, intense, and complex nose with aromas of red fruits (raspberry, blackberry), complemented by incense and underbrush aromas. The structure is well balanced, evolving on rich and silky tannins. Beautiful long and aromatic finish. Cellaring potential of 5 years.

Production : 5,000 bottles.