

Domaine Georges Michel
Pinot noir

Georges Michel: For the Pinot Noir, the Golden Mile Pinot Noir that we make here, it's aged eight months in oak. So the oak is very slow, and we keep the fruit quite present. It is a very easy-drinking style of Pinot, a light side of Pinot like we make in Southern Burgundy, and it's ... it's very much like a barbecue wine, easy drinking, with an aging potential of four to five years.

The Reserve Pinot Noir that we make here is a more complex wine. It spends 13 to 14 months in oak, and it's made from our best fruit from our older vineyard. It's a very good food wine. It is much richer than the Golden Mile range. It goes very well with any kind of game dishes or beef, lamb, any kind of stew, and this one is made to last. It's our -- with an aging potential of between 7, 10 and even 12 years of time. It is a wine made to last.

Also used for our Pinot Noir, this very typical Burgundy and oak vat. It is a 2,200-liter vat with an open top, which allows us to fill it up with whole berries during -- for the fermentation. And when the fermentation is finished, we keep our Pinot Noir Reserve in that oak vat for between 13 months and 14 months, and the wine is maturing in this oak vat.

This is a little basket press that we use -- we use for pressing the ... the red grapes of Pinot Noir. It is a very old-fashioned method of pressing the -- the Pinot Noir. It's been invented in Burgundy, and we still use it here for our best Pinot Noir, the Reserve range. It's a ... a very time-consuming operation; but the juice you get out of this little press is absolutely amazing, and it's a very big difference with our system of pressing.

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