

DOMAINE de MONTMOLLIN
Auvernier – Neuchâtel



Extra Muros Neuchâtel AOC

(aged in wooden barrels for 18 months)

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| Category | red wine |
| Grape variety | Pinot Noir, Gamaret, Garanoir (blend) |
| Region | canton of Neuchâtel |
| Alcohol content | 13% alcohol volume |
| Colour | dark ruby red |
| Bouquet | powerful nose of wild forest berries with fine notes of Pinot and spice |
| Palate | a wonderful pinot base fused with Mediterranean flavours (wild Garrigue herbs, blackberries, ivy, etc.) |
| Serving temperature | 14 to 16° C |
| May be laid down for | 4 to 7 years |
| Ideal combination with food | rib of beef, leg of lamb, saddle of venison; cheese: matured salted Gruyere, Camembert |

