

DOMAINE de MONTMOLLIN
Auvernier – Neuchâtel



Haute Couture Neuchâtel AOC (matured in oak barrels)

Category	red wine
Grape variety	Pinot Noir
Region	Auvernier, a mediaeval village on the northern shores of Lake Neuchâtel and the neighbouring villages
Alcohol content	13% alcohol volume
Colour	attractive, velvety ruby red with black notes
Bouquet	subtle blend of small fruits, oak and vanilla (from oak barrels)
Palate	rich and long on the palate, discreetly wooded, small wild berries, slightly aromatic, highly elegant
Serving temperature	14 to 16° C
May be laid down for	5 - 15 years
Ideal combination with food	excellent with meat hung for some time (beef, lamb, feather and fur game) or well-matured cheeses

