

Nicolas Potel



MEURSAULT PREMIER CRU BLAGNY 2007

AREA OF PRODUCTION :

The village of Meursault is located in the centre of the Cote de Beaune, and with 1,080 acres under vines (including 326 acres of Premier Crus) it is the largest of the predominantly white wine producing appellations of the Cote d'Or. Only a very little red wine is made, for the world-wide reputation of the village is based on the ripe, buttery and slightly nutty taste that the Chardonnay grape provides on the clayey/limestone soil. Unlike the neighbouring villages of Chassagne and Puligny, who have added the famous Montrachet name to theirs, Meursault has no Grands Crus, although the best Premiers Crus can produce wines that rank among the greatest in Burgundy.

SOIL TYPE:

Stony soils with marmous and clay (deep of 50 centimeters only)
Exposition: East, South-East
Altitude: 220 m to 380 m

GRAPE VARIETY:

100% Chardonnay.

WINE MAKING TECHNIQUES:

After a pressing of the grapes, cold settling of 48 hours and then put in 100 % new oak barrels for the alcoholic and malolactic fermentation. No stirring of the lees in the barrels to preserve the minerality of the wine. Aged 13 months and only one racking before bottling. Fining with bentonite and casein and then filtration.

TASTING NOTES:

Bright and light straw color. Expressive nose of ripe citrus, grape fruit and minerality. Smooth attack, full with a length on orange aromas and apricots. Harmony between fruit and oak, nice and long persistence.