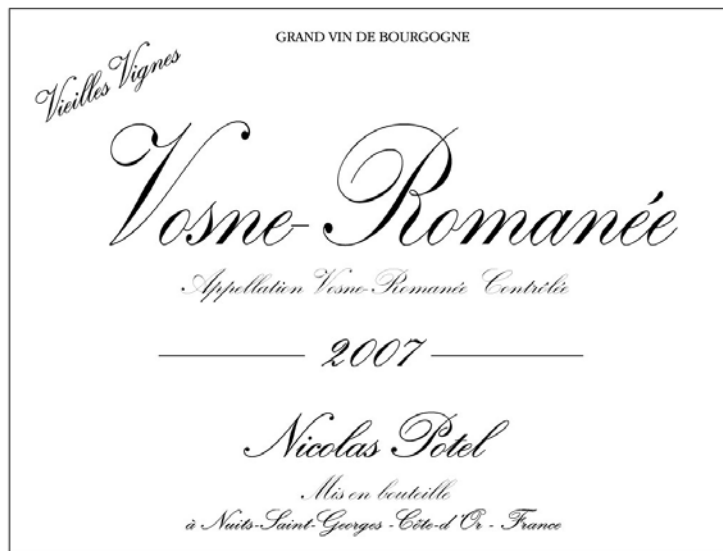


# Nicolas Potel



## VOSNE-ROMANÉE VIEILLES VIGNES 2007

### **AREA OF PRODUCTION :**

The village of Vosne-Romanée is located in Côte de Nuits, North from the town of Nuits-Saint-Georges.

Vosne-Romanée is one of the most well known village of Burgundy, with its great Premiers Crus and Grands Crus among the best wines of the world.

The name of Vosne come from the latin *Vidumos* that means *forest*.

### **SOIL TYPE:**

Chalk and clay soil. Exposition East at 250 m.

### **GRAPE VARIETY:**

100% Pinot Noir.

### **WINE MAKING TECHNIQUES:**

The grapes are harvested by hand and sorted manually on arrival at the winery. No destemming for the vinification of 20 days in steel tanks, followed by a soft and vertical pressing. The juice allowed to settle for two weeks. Ageing in Burgundian oak casks of 228 liters.

### **TASTING NOTES:**

**Color:** Very dark garnet-red color.

**Bouquet:** Nose of black fruits, spices and moka. The nose smells like a chocolate cake with black cherry. Deep, rich but elegant.

**Palate:** Very rich attack of black fruits with present tannins, balanced by the richness of the wine. With a long lingering and beautiful finish.

**Serving Temperature:** Like all red Burgundies of this quality, this Vosne Romanée Vieilles Vignes should be served at a cellar temperature of about 14 to 16 ° C.