

Nicolas Potel

Nuits-Saint-Georges 1^{er} Cru Aux Bouselots

AREA OF PRODUCTION : The village of Nuits-Saint-Georges gave its name to the north part of the Côte d'Or, the Côte de Nuits. Its name Nuits came from « Nux » which means walnut in latin because we find a lot of walnut trees in this area. A second explanation come from the tribe The Nuitons who were allied to the germans Burgonds when they invaded the region and gave the name of Burgundy.

The Saint-Georges, the best 1er Cru of the village, was added to the name of Nuits to become Nuits-Saint-Georges. Total surface covered by the appellation: 4 ha 34a. The name « Bouselots » come from the original level of the piece of land, it was uneven, 'bosselé' (bumpy).

SOIL TYPE:

Very rich in limestone, stony soil.

GRAPE VARIETY:

Pinot Noir 100%

WINE MAKING TECHNIQUES: The grapes are harvested by hand and sorted manually on arrival at the winery. The grapes come from 5 parcels located in different part of the village with different exposition and soils. 90 % of the grapes were de-stemmed followed by a cold maceration of 6 days at 8°C in steel tank. Traditionnal wine making with 3 punching down per day during the alcoholic fermentation and 2 pumping over/day at the end of the vatting time. Total vatting of 20 days.

Ageing in Burgundian oak barrels of 228 litres for 30 % in new oak Burgundy barrels, 40 % in one year barrels and 30 % of 2 years barrels. The wine was racked once in March 2007 and put in steel tanks on November 2007, ready bottling in January 2008 with very little filtration.

TASTING NOTES:

Black cherry, fresh leather, smoked ham, liquorice.

SERVING TEMPERATURE:

As all red Burgundies of this quality, this Nuits-Saint-Georges 1er Cru Aux Bouselots should be served at a cellar temperature of about 16 to 18 ° C.