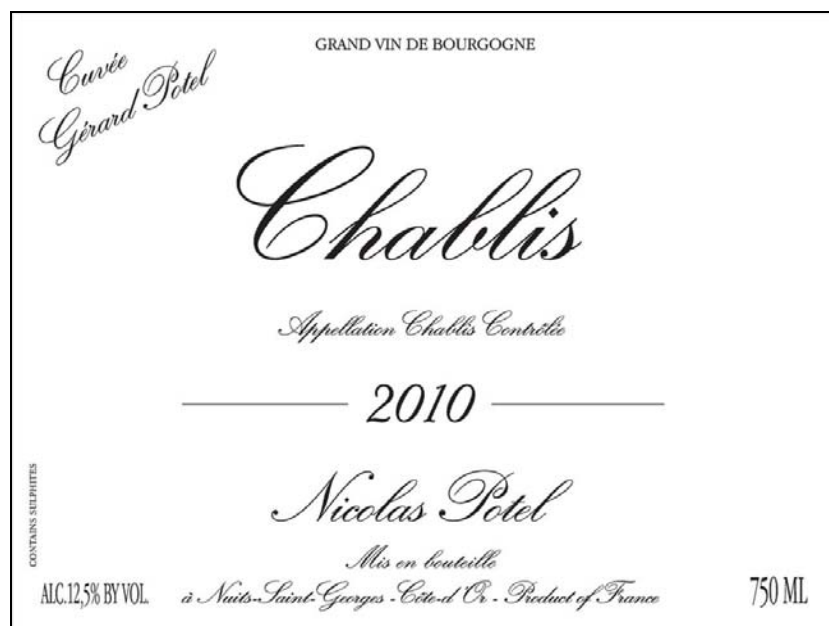


# Nicolas Potel



## Chablis “Cuvée Gérard Potel” 2010

**AREA OF PRODUCTION:** Chablis is located near Auxerre in the Yonne department, it is one of the northernmost wine growing areas in Burgundy. It has the particular characteristic of producing only white Chardonnay wines. Our grapes come from the villages of Chablis, Fleys, La Chapelle-Vaupelteigne and Maligny

**SOIL TYPE:** The area is also recognised for its geology; the major base course dates from the Kimmeridgian era. Chablis vines are planted on the hillsides of the Serein Valley, the Serein being the calm river that crosses the Chablisien area

**GRAPE VARIETY:** 100% Chardonnay

**WINE MAKING TECHNIQUES:** After moderate pressing, the must is fined and then racked. Fermentation takes place in temperature-controlled tanks. The wine undergoes 100% malolactic fermentation. It is bottled after maturing for 6 - 10 months.

### TASTING NOTES:

**Colour:** Very pale, very clear sometimes with slight green tints

**Bouquet:** Starting to reveal the rich tertiary aromas of the grand Chablis, with mineral aromas of flint chips complemented by subtly buttery notes

**Palate:** Straightforward. The immediate impression is quite lively followed by a rush of aromas such as grapefruit and orange peel. A light honey and spice touch is reminiscent of ginger

**SERVING TEMPERATURE:** 12 to 14 ° C with tuna curry, grilled red mullet with Espelette chilli, frogs' legs, a light fish stew, and cheese made from sheep's milk