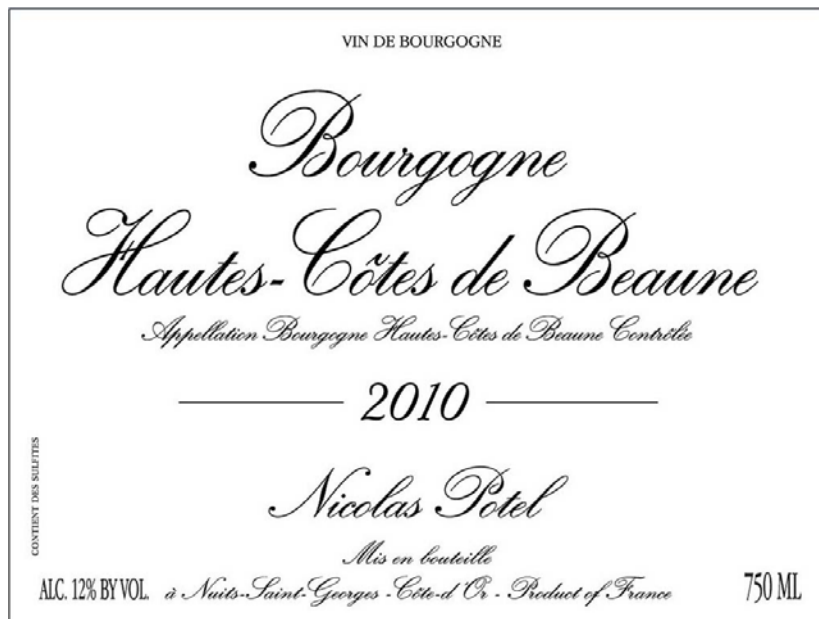


Nicolas Potel



Bourgogne Hautes-Côtes de Beaune 2010 *Rouge*

AREA OF PRODUCTION: As their name indicates, Hautes Côtes de Beaune wines form the upper rim of the Côte de Beaune area

SOIL TYPE: The vineyard is stretched out on the hillsides with best exposure in the Côte d'Or area at an altitude of about 300m

GRAPE VARIETY: Bourgogne Hautes-Côtes de Beaune wines are made from Pinot Noir grapes

WINE MAKING TECHNIQUES: It is first and foremost a Bourgogne Rouge, harvested high up on hillsides. Hence, it has the renowned characteristics of Pinot Noir (red fruit) yet a firmness and liveliness unrivalled among wines bearing the Bourgogne Rouge appellation

TASTING NOTES

Colour: Dark red

Bouquet: The nose releases black currant and violet notes

Palate: In the mouth it is a certain firmness, a touch of acidity and rustic tannin make this a wine-lover's wine

Serving temperature: at around 14-16°C. Ideal served with a plate of grilled meats, *coq au vin*, beef bourguignon, and Camembert