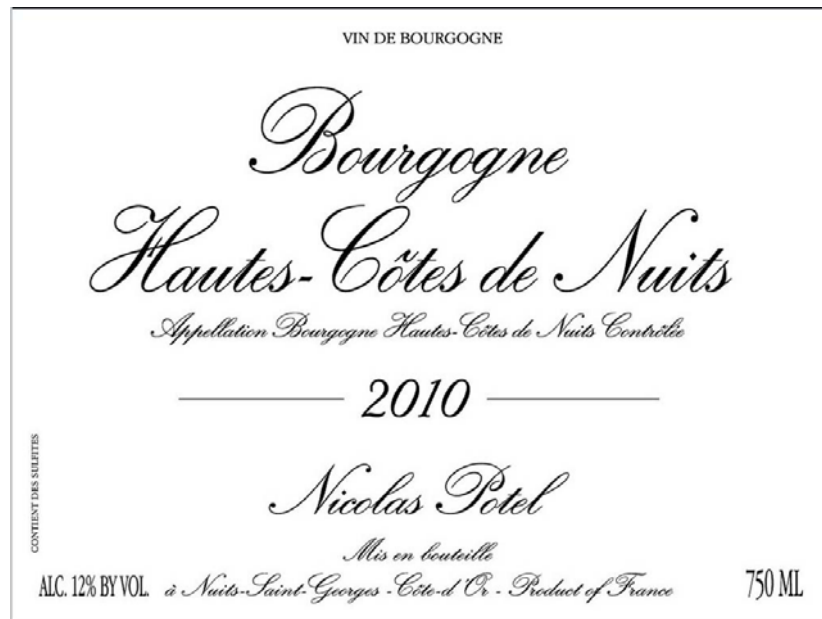


# Nicolas Potel



## **Bourgogne Hautes-Côtes de Nuits 2010** *Rouge*

### **AREA OF PRODUCTION:**

The Hautes-Côtes de Nuits vineyard is spread out over the Côte de Nuits vineyards, from Dijon to Corgoloin. It covers the well exposed slopes of the hills overlooking the Côte at an average height of about 100 to 150 meters above the Côte. The climate suits the growing of vines and the exposed position of the vineyard offsets the effects of its height

**SOIL TYPE:** Mid-Jurassic limestone

**GRAPE VARIETY:** Bourgogne Hautes-Côtes de Nuits is only made from Pinot Noir grapes

**WINE MAKING TECHNIQUES:** Harvesting is traditional: total or partial (75%) destemming precedes maceration that lasts 48 hours. Vatting lasts around twelve days or more depending on the vintage. The wine is aged in casks for 12 months. Malo-lactic fermentation is always completed

### **TASTING NOTES**

**Colour:** Intense ruby colour

**Bouquet:** The nose is well developed, with predominant strawberry aromas

**Palate:** The mouth reveals a full bodied wine with cherry flavours, an elegant and tannic structure with a long persistence.

**Serving temperature:** Serve at around 16-17°C. This wine is ideal with a tuna steak, filet mignon, venison, rabbit cooked with cider, poultry, guinea fowl, ham with parsley, or a platter of cold cuts.