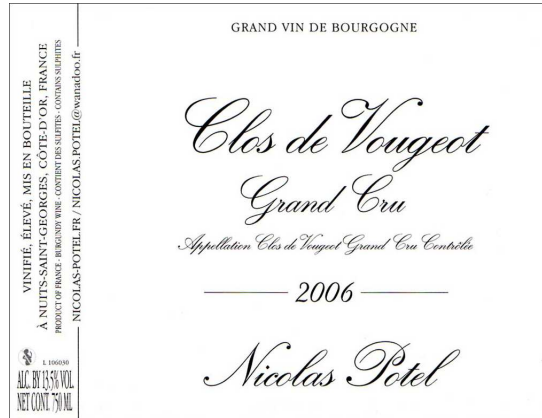


Nicolas Potel



Clos de Vougeot Grand Cru 2006

PRODUCTION AREA: Clos de Vougeot, also known as Clos Vougeot. A “clos” is a wall-enclosed vineyard, characteristic of the Burgundy wine region. Clos de Vougeot was named after the River Vouge which, although only a stream, separates the villages of Vougeot and Chambolle-Musigny. At 50.6 hectares (125 acres), Clos de Vougeot is the largest single vineyard in the Côte de Nuits to bear the title of Grand Cru.

SOIL TYPE: In the central area, the soil is brown and more clayey, with some limestone.

GRAPE VARIETY: 100% Pinot Noir.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and sorted manually on arrival at the winery. This wine is made from two parcels. 100% destemming vinification for 20 days in heat regulated stainless steel vats. Cold maceration for 6 days at 8°C. Ten days of fermentation with punching down 3 times/day during fermentation at a temperature of 30°C. Pumping-over 2 times/day for 4 days followed by a very soft vertical pressing. Ageing in 30 % new Burgundian oak barrels containing 228 litres. The wine was clarified once in November 2007 and bottled in February 2008 without filtration.

TASTING NOTES:

Colour: Ruby garnet

Bouquet: A nice depth of pretty fruit on the nose.

Palate: Mouth-filling, concentrated and intense, with lingering flavours.

SERVING TEMPERATURE: Like all red Burgundies of this quality, this Clos de Vougeot Grand Cru should be served at a cellar temperature of 16 to 18°C with a platter of mature cheese.