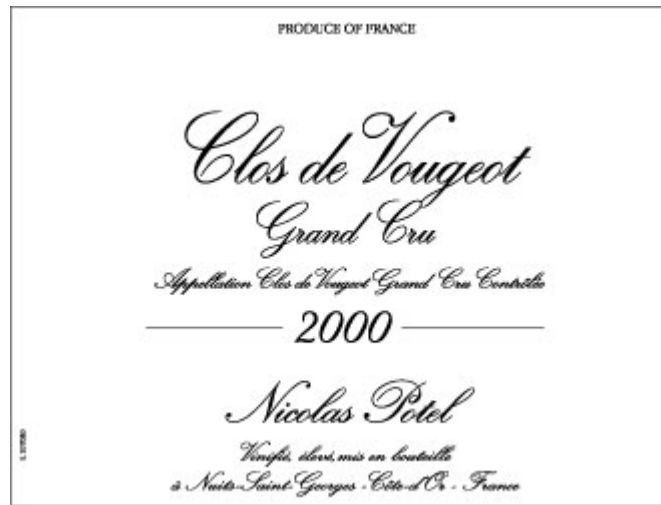


Nicolas Potel



Clos de Vougeot Grand Cru 2000

PRODUCTION AREA: Clos de Vougeot, also known as Clos Vougeot. A “clos” is a wall-enclosed vineyard in the Burgundy wine region. Clos de Vougeot was named after the Vouge River which, although only a stream, separates the villages 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*, while Corton in the Côte de Beaune is the largest grand cru in all of Burgundy.

SOIL TYPE: In the central area, the soil is brown and more clayey, atop broken 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 with grapes from four small parcels. 100% destemming then vinification for 20 days. Cold maceration for 8 days at 8°C. Ten days of fermentation at 30°C with punching down 3 times a day. Pumping over twice a day for two days followed by very soft vertical pressing. Ageing in 100% new Burgundy oak 228-litre barrels. The wine was put in steel tanks in November 2001, and bottled in February 2002 without filtration.

TASTING NOTES:

Colour Ruby garnet
Bouquet Subtle nose with spiced wood and lots of red berries
Palate Generous, full bodied and elegant at the same time. A long finish.

SERVING TEMPERATURE: Like all red Burgundies of this quality, the Clos de Vougeot Grand Cru 2000 should be served at a cellar temperature of 16 to 18°C with a platter of mature cheese.