

# Nicolas Potel



## Romanée Saint-Vivant Grand Cru 2007

### AREA OF PRODUCTION:

This Grand Cru is produced in the village of Vosne-Romanée. Located in the Côte de Nuits, Vosne-Romanée is famous for having some of the finest wines in the world. The name of Vosne comes from the Latin *Vidumos*, which means *forest*, and *Romanée* from the fact that vines were planted there by the Romans. The name of Saint-Vivant dates back to 1232 when Alix de Vergy gave this parcel to the Abbey of Saint Vivant. The Romanée Saint-Vivant Grand Cru is located just under the Romanée-Conti Grand Cru parcel, on the opposite side of the street, north-west from the centre of the village of Vosne-Romanée. The surface of this Grand Cru is 9.44 hectares, with 12 growers sharing its ownership.

**SOIL TYPE:** Chalky marl, deep soil with clay. Vines are exposed east from 250 m to 270 m above sea level.

**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 3 different parcels of vines that are all more than 60 years old. The parcels are grown according to organic and biodynamical methods. Following their harvest, berries were not destemmed and for 15 days, a light punching down of the cap and a pumping-over the must was applied. Then followed a soft vertical pressing and the wine settled for 6 days. We used 30 % new Burgundian oak casks for the ageing (228 litres). The wine was racked in March 2009 and put in steel tanks for a bottling in April 2009 without filtration.

### TASTING NOTES:

**Colour:** Ruby colour.

**Bouquet:** Full and deep nose of black currant and black cherries.

**Palate:** Round attack on black fruits with present tannins. Structure and complexity. It will need some ageing in bottle.

**SERVING TEMPERATURE:** 16 to 18 ° C.