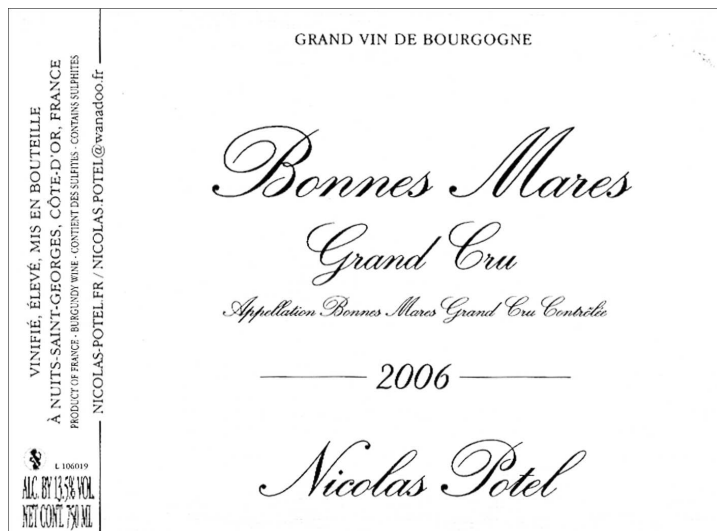


# Nicolas Potel



## Bonnes Mares Grand Cru 2006

**AREA OF PRODUCTION:** Grand Cru appellation of 16 hectares. The Bonnes Mares appellation, located in the Côte de Nuits, is divided unevenly between the villages of Chambolle-Musigny and Morey-Saint-Denis. In the Middle-Ages, “marer la vigne” meant to cultivate a vineyard, evidence of the wine’s venerable origin.

**SOIL TYPE:** The vines rise from 250 to 280 meters above sea level, on the side of an east-facing slope, embedded on calcareous subsoil, topped with a thin layer of clay.

**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 from more than 60 year-old vines. 20% no destemming vinification for 15 days, light punching down of the cap and pumping-over the must. Soft vertical press follows and the wine is left to settle for 6 days. Ageing in 30 % new Burgundian oak 228 litres casks. The wine was racked in March 2009 and put in steel tanks for a bottling in April 2009 without filtration.

### TASTING NOTES:

**Colour:** Red, deep crimson in colour.

**Palate:** Round attack on black fruit with present tannins. An aromatic range combining scents of red fruits with a hint of undergrowth. Its opulent volume and powerful tannins make it especially suitable for a rich fare. At its peak, this wine’s well-structured texture is full of elegance and velvety suppleness.

**SERVING TEMPERATURE:** 16 to 18 ° C with cut of prime beef, jugged hare, mature cheeses.