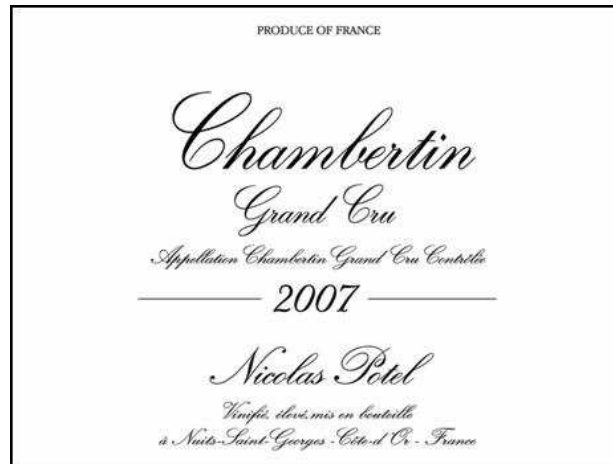


Nicolas Potel



Chambertin Grand Cru 2007

AREA OF PRODUCTION: This Grand Cru is located in the renowned village of Gevrey-Chambertin in the Côte de Nuits. Gevrey Chambertin is the most northern of the great communes of the Côte de Nuits. The “Chambertin” vineyard is situated on the east-facing slope between Mazis-Chambertin Grand Cru and Chambertin Clos de Bèze Grand Cru. It is one of the most exclusive of the nine great Grand Crus of the village with its 14 hectares in production. This is one of Burgundy’s best – and it was one of Napoleon’s favourite wines.

SOIL TYPE: Brown chalk with calcareous clay soils. Eastern exposure at 260 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 four small parcels. 10% no destemming vinification for 23 days. Cold maceration for 8 days at 8°C. Ten days of fermentation with punching down 3 times/day during the fermentation at a temperature of 30°C. Pumping-over 2 times/day for 5 days followed by a very soft vertical pressing. Ageing in 30 % new Burgundian oak barrels of 228 litres. The wine was put in steel tanks in February 2009 and bottled in April 2009.

TASTING NOTES:

Colour: Ruby dark colour.
Bouquet: Nose of subtle wood spices with lots of red fruits.
Palate: Generous, bright, deep intense aromas, rich tannins, and superb concentration.
Good ageing capacity, worth keeping.

SERVING TEMPERATURE: Like all red Burgundies of this quality, the Chambertin Grand Cru 2007 should be served at a cellar temperature of about 16 to 18 ° C, with a cut of prime beef or jugged hare.