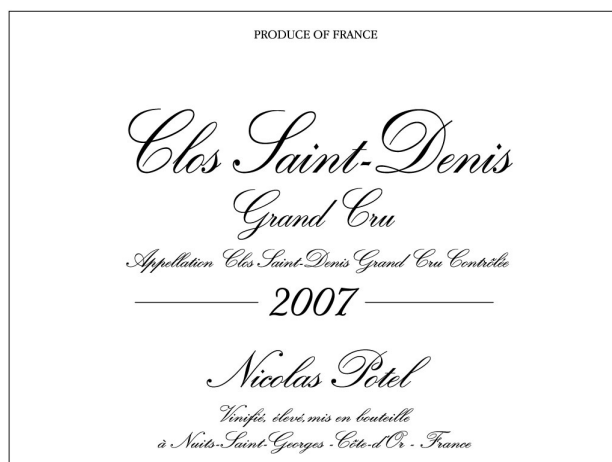


# Nicolas Potel



## Clos Saint Denis Grand Cru 2007

**AREA OF PRODUCTION:** The Clos Saint-Denis is the smallest Grand Cru of Morey-Saint-Denis, a famous village located near Gevrey Chambertin and Chambolle Musigny. Its origins are very old; the Clos Saint-Denis used to belong to the Vergy church, which was founded in 1203.

**SOIL TYPE:** Calcareous clay with iron and marls. 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 one small parcel. 100% destemming vinification for 23 days then cold maceration for 8 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 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 on February 2009 and bottled in March 2009.

### TASTING NOTES:

**Colour:** Ruby garnet colour.

**Bouquet:** Rich aroma with lots of red fruit.

**Palate:** Generous, it develops into an elegant, full-bodied wine. Long finish.

**SERVING TEMPERATURE:** Like all red Burgundies of this quality, the Clos Saint-Denis Grand Cru 2007 should be served at a cellar temperature of about 16 to 18 °C with a tender filet of beef.