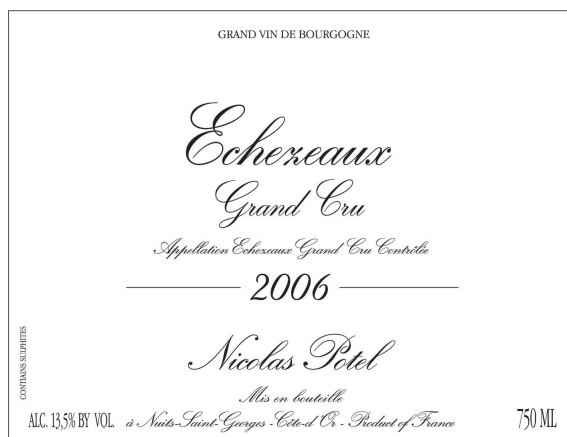


Nicolas Potel



Echezeaux Grand Cru 2006

AREA OF PRODUCTION: Echezeaux is located within the commune of Flagey-Echezeaux on a strip of land between the communes of Vosne-Romanée, Vougeot, and Chambolle-Musigny. In 2008, 34.79 hectares (86.0 acres) of the vineyard's surface were in production within the AOC, and 1,240 hectoliter of wine were produced, corresponding to some 165,000 bottles.

SOIL TYPE: On a calcareous slab.

GRAPE VARIETY: 100% Pinot Noir.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and sorted manually on arrival at the winery. The blend for the Echezeaux Grand Cru needs to source grapes from different parts of the grand cru area in order to create its specific style. It is made from eight small parcels of old vines. 50% destemming and vinification for 20 days, light punching down of the cap and pumping-over the must. Soft vertical press and allowed to settle for 6 days. Ageing in 30 % new Burgundian oak casks containing 228 litres. The wine was racked once in January 2008 and put in steel tanks in February 2008, then bottled in March 2008 without filtration.

TASTING NOTES:

Colour: Dark ruby red colour.

Bouquet: Deep, complex and elegant nose of cherries, ginger, spices with floral notes. A ripe wine. Light toasted notes from ageing in barrels.

Palate: Full attack on black cherries, wild strawberries and roasted notes. This wine is vibrant and alive. A sappy and seductive finish with considerable length.

SERVING TEMPERATURE: Like all red Burgundies of this quality, the Echezeaux Grand Cru should be served at a cellar temperature of about 16 to 18 ° C.