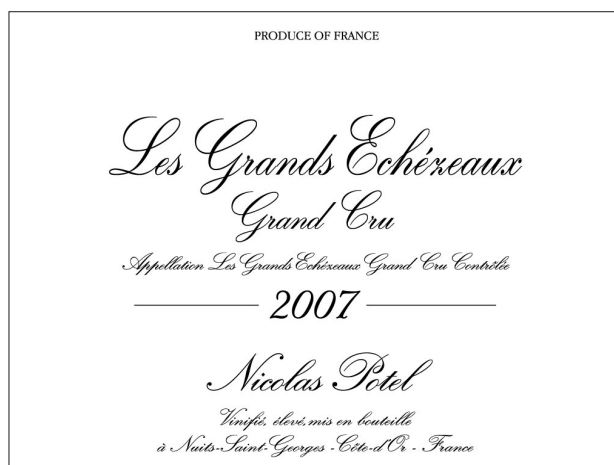


Nicolas Potel



Les Grands Echézeaux Grand Cru 2007

AREA OF PRODUCTION: Situated in the commune of Flagey-Echézeaux, Les Grands Echézeaux is the continuation of the Musigny vineyard, near the upper part of the Clos de Vougeot. Historically, its name comes from the word “chezal” (“chezeaux” in its plural form); the ancient synonym for ‘small town’. This grand cru benefits from a very low slope oriented to the East, as if it were seeking the very first ray of light.

SOIL TYPE: Thick ground based on a paving limestone.

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 Grands Echezeaux Grand Cru needs to source grapes from different parts of the grand cru area in order to create its unique style. This wine is made from three small parcels. No destemming and vinification for 20 days, light punching down of the cap and pumping-over the must. Soft vertical press and settling for 6 days. Ageing in 30 % new Burgundian oak casks of 228 litres. The wine was racked once in January 2009 and put in steel tanks in February, then bottled in March 2009.

TASTING NOTES:

Colour: Dark ruby red colour.

Bouquet: Deep, complex, and elegant nose of cherries, ginger, spices with floral notes. 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 of considerable length.

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