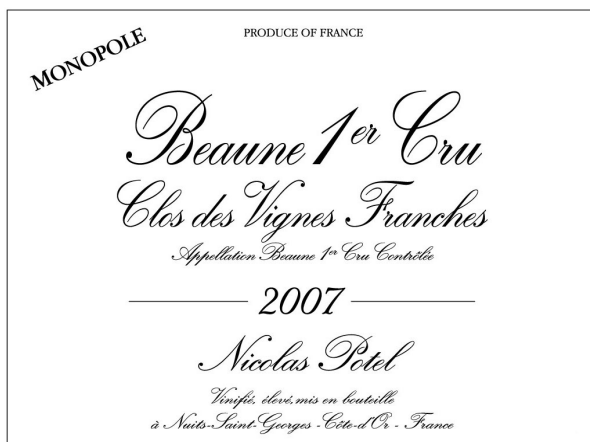


Nicolas Potel



Beaune 1^{ER} Cru Clos des Vignes Franches Monopole 2007

AREA OF PRODUCTION: Covering more than 400 ha, Beaune is the largest village appellation of Burgundy. The vineyards of Beaune include 42 Premiers Crus and face east and due south, at the height of 220 to 300 metres.

The Premier Cru “Clos des Vignes Franches” is a small part of the *climat* “Les Vignes Franches”, situated in the southern area of Beaune.

SOIL TYPE: grey and Argovian marls, with Oxfordian limestone contributing a red tinge.

GRAPE VARIETY: 100% Pinot Noir.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and sorted manually on arrival at the winery. The grapes come from one parcel. All the grapes were de-stemmed. Cold maceration for 8 days at 8°C. Ten days of fermentation in steel tanks, punching down 3 times/day during the fermentation at a temperature of 30°C. Pumping over 2 times/day for 5 days. Soft and vertical pressing. Ageing in 50 % new Burgundian oak barrels of 228 liters and 50 % in one years barrels. The wine was raked and put in steel tanks on November 2009, ready bottling in December 2009 without filtration.

TASTING NOTES:

Colour: Red ruby colour.

Bouquet: Nose of red cherries, black fruit and light vanilla notes. A lot of complexity.

Palate: Fresh attack with a lot of fruit, black berries. Tannic, powerful uprightness. Tend to be more spicy than in other parts of Beaune. It is at its best between 10 and 15 years.

SERVING TEMPERATURE: Like all red Burgundies of this quality, the Clos des Vignes Franches should be served at a cellar temperature of about 16 to 18 ° C with marinated meat dishes.