

Nicolas Potel



Bourgogne Rouge Pinot Noir Cuvée Gérard Potel 2007

AREA OF PRODUCTION: A cuvée always improving in quality. It is the fifth vintage for this wine that combines both richness and complexity in the blending. It continues to be made from parcels in Santenay, Pommard, Volnay, Chambolle-Musigny and Vosne-Romanée (80%) as well as declassified village appellations of Auxey-Duresses and Maranges (20%). The parcels are all from 22 to 88 years old; the selection is both massal (visual selection of the most robust vine-plants) and clonal. The yields are from 30 hl to 50 hl/ha. The maturities were quite good; from 11% to 13% Vol.

SOIL TYPE: The soils are whitish or light grey marls and marly limestone, deep, and not especially stony.

GRAPE VARIETY: 100% Pinot Noir.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and sorted manually on arrival at the winery and then we proceed to a cold maceration for 6 days in stainless tanks. A 20 day vatting time with punching of the cap 3 times a day follows. The wines are then poured into Burgundy barrels (60% 1 year old, 20% 2 years old, and 20% 3 years old) for the malolactic fermentation and the ageing. Blended in November 2008, bottled in December 2008 with tangential filtration.

TASTING NOTES:

Colour: Ruby dark colour.

Bouquet: Red (cherry), fern, white flowers and spice.

Palate: Fine toasted notes. Round palate with a nice length on black fruits. The tannins are silky and well balanced. It is a full and pleasant wine with a nice finish.

SERVING TEMPERATURE: Like all red Burgundies of this quality, the Bourgogne rouge Cuvée Gérard Potel 2007 should be served at a cellar temperature of about 14 to 16 ° C. Great with poached eggs in red wine sauce (“œufs meurette”) and cheese from Cîteaux Abbey.