

Nicolas Potel



Bourgogne Rouge Pinot Noir Cuvée Gérard Potel 2006

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 Pommard, Volnay, Chambolle-Musigny, and Vosne-Romanée (80%), as well as declassified village appellations of Chorey-Les-Beaune, Marsannay-La-Côte, and Maranges (20%). The parcels are all from 22 to 88 years old and the selection is both massal (visual selection of the most robust vine-plants) and clonal. Of those, 30% use conventional protection, 45% integrated viticulture and 25% organic methods. 25% of the parcels are ploughed. The yields are from 30 hl to 50 hl/ha. The maturities were quite good; from 11 to 13% Vol.

SOIL TYPE: Marl and chalk.

GRAPE VARIETY: 100% Pinot Noir.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and sorted manually on arrival at the winery. We then proceed to a cold maceration for 6 days in stainless steel tanks. A 20 day vatting time with punching of the cap 3 times/day follows. Finally, the wines are poured into Burgundian barrels (80% 1 year-old, 20% 2 years old, and 20% 3 years old) for the malolactic fermentation and the ageing. Blended in October 2007. Bottled in November 2007.

TASTING NOTES:

Colour: Ruby dark colour.

Bouquet: Red (cherry, strawberry and raspberry) and black (blackcurrant) fruits.

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 2006 should be served at a cellar temperature of about 14 to 16 ° C.