

# Nicolas Potel



## **Bourgogne Chardonnay Cuvée Gérard Potel 2007**

**AREA OF PRODUCTION:** The grapes come from two villages known for the quality of their great white wines, the villages of Meursault and Puligny Montrachet. Made from vines that are 50 to 65 years old.

**SOIL TYPE:** Chalky soils with red clay.

**GRAPE VARIETY:** 100% Chardonnay.

**WINE MAKING TECHNIQUES:** The grapes come from 12 parcels and are harvested by hand. After pressing the grapes, a cold settling of 24 hours at 8°C is applied. The juice is poured into 30 % new oak barrels, 40 % one year-old barrels, 20 % two year-old barrels, and 10% in steel tanks for both alcoholic and malolactic fermentation, it is then aged 10 months with the lees. The wines were racked in June 2009, fining was done with bentonite and then filtration. Bottled in September 2009 before the harvest.

### **TASTING NOTES:**

**Colour:** Light golden colour.

**Bouquet:** Expressive nose of citrus, orange, fresh almond. Nose on stones. Very elegant citrus notes.

**Palate:** Full attack on citrus fruit. Is mineral and develops aromas of gunflint. Vivid, dry, aromatic, not overly structured yet persistent.

**SERVING TEMPERATURE:** 12 to 14 ° C with fried frogs' legs in garlic purée or selection of cooked pork.