

Nicolas Potel



Bourgogne Blanc Chardonnay Cuvée Gérard Potel 2006

AREA OF PRODUCTION: The grapes come from two of the most famous Burgundian villages recognized for the quality of their great white wines, Meursault and Puligny-Montrachet. The vines are from 50 to 65 years old.

SOIL TYPE: Chalk and clay soils.

GRAPE VARIETY: 100% Chardonnay.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and after pressing they are allowed to settle for 48 hours at 8°C. Then 10 % of the juice is put in oak tanks for both alcoholic and malolactic fermentation and aged 10 months. Another 10 % is put in steel tanks for both alcoholic and malolactic fermentation and aged 10 months. And the remaining 80 % is put in Burgundian oak barrels for both alcoholic and malolactic fermentation and aged 10 months without stirring of the lees. The wines were racked in July 2007 and blended. Fining was done with bentonite and casein and then filtration. Bottled in August 2007.

TASTING NOTES:

Colour: Bright and light straw colour.

Bouquet: Expressive nose of citrus, grapefruit, and minerality. Very elegant and integrated toasted notes.

Palate: Smooth attack on citrus fruit, orange, and apricots. Harmony between fruit, ageing and minerality. Long persistence. High quality wine for this level of appellation.

SERVING TEMPERATURE: Like all white Burgundies of this quality, the Bourgogne blanc Cuvée Gérard Potel should be served at a cellar temperature of about 12 to 14 ° C.