

# Nicolas Potel



## Chambertin - Clos De Bèze Grand Cru 2007

**AREA OF PRODUCTION:** This Grand Cru is located in the renowned village of Gevrey-Chambertin in the Côte de Nuits. It is one of the most prestigious appellations of this village. Gevrey-Chambertin is the most northern of the great communes of the Côte de Nuits – it has 26 Premiers Crus and 8 Grands Crus. The Chambertin-Clos de Bèze vineyard is situated on the east-facing slope between Mazis-Chambertin Grand Cru and Chambertin Grand Cru.

**SOIL TYPE:** Brown chalk with calcareous clay soils. Eastern exposure at 260 m above sea level.

**GRAPE VARIETY:** 100% Pinot Noir.

**WINE MAKING TECHNIQUES:** The grapes are harvested by hand and sorted manually on arrival at the winery. This wine is made from four small parcels. 10 % no destemming vinification for 23 days. Cold maceration for 8 days at 8°C. Ten days of fermentation with punching down 3 times/day during the fermentation at a temperature of 30°C. Pumping over 2 times/day for 5 days followed by a very soft vertical pressing. Ageing in 30 % new Burgundian oak barrels of 228 litres. The wine was put in steel tanks in February 2009, bottled in March 2009.

### TASTING NOTES:

**Colour:** Ruby garnet colour.

**Bouquet:** Nose of subtle wood spices with lots of red fruits.

**Palate:** Generous. The brilliant, brocaded texture finishes with a long, lingering note of berries and oak. This wine will certainly improve after up to 20 to 25 years in cellar.

**SERVING TEMPERATURE:** Like all red Burgundies of this quality, the Chambertin Clos de Bèze Grand Cru 2007 should be served at a cellar temperature of about 16 to 18 ° C, ideally with a cut of prime beef or jugged hare.