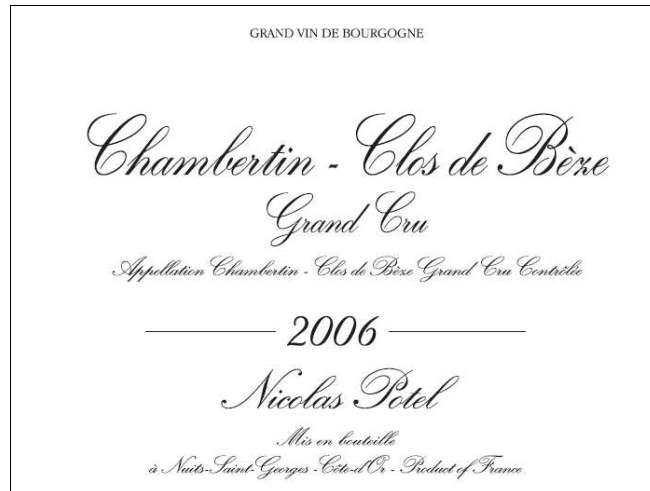


Nicolas Potel



Chambertin Clos De Bèze Grand Cru 2006

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 facing at 260m 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.

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 should be served at a cellar temperature of about 16 to 18°C, ideally with a cut of prime beef or jugged hare.