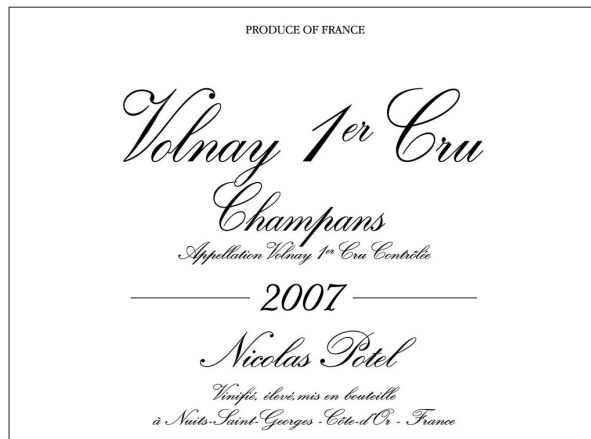


Nicolas Potel



Volnay 1er Cru Champans 2007

AREA OF PRODUCTION: The village of Volnay is located in the Côte de Beaune, South of the town of Beaune and neighbouring the village of Pommard. This appellation is part of the rare ones that only produces red wines. Located next to the Premier Cru Les Caillerets, the Premier Cru Champans is one of the largest Premiers Crus in Volnay.

SOIL TYPE: Marl, chalk and fallen rocks.

GRAPE VARIETY: 100% Pinot Noir.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and sorted manually on arrival at the winery. The grapes come from two different parcels from vines of more than 50 years old. 50 % of the grapes were de-stemmed. Vinification of 20 days in steel tanks. Cold maceration for 6 days at 8°C. Nine 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 vertical pressing. Ageing in Burgundian oak barrels of 228 litres with 100 % new oak barrels. The wine was racked in January 2009 and bottled in March 2009 without filtration.

TASTING NOTES

Colour: Deep ruby colour.

Bouquet: Nose of red and black fruits, especially red cherries with toasted hints of coffee. Intensive rose aromas.

Palate: Full attack good structure. Present ripe tannins. Full mouth with good length of red cherries and roasted coffee beans.

SERVING TEMPERATURE: 14 to 16 ° C.