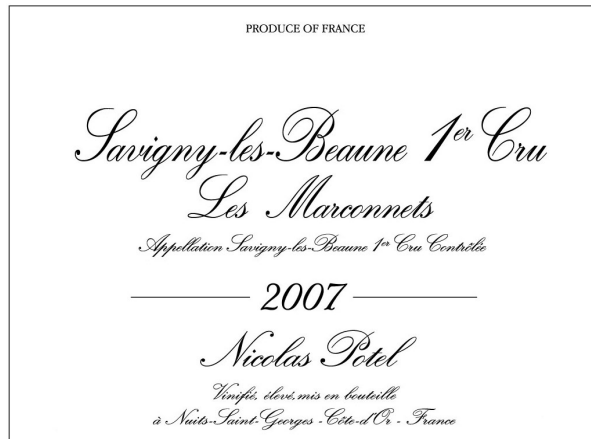


# Nicolas Potel



## Savigny-Lès-Beaune 1<sup>er</sup> cru Les Marconnets 2007

**AREA OF PRODUCTION:** The Village of Savigny-les-Beaune is situated in the North of Beaune. The origin of the name may come from *Saviniacus* in 936, or *Saviniaco* in the XIIth century. It is doubtless about the name of a man having lived in the Gallo-Roman period. The Premier Cru “Les Marconnets” is located next to the Beaune appellation, whereas the majority of the *climats* of the Savigny-les-beaune appellation are next to Pernand Vergelesses.

**SOIL TYPE:** Stony chalk soil

**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 one parcel. All the grapes were de-stemmed. Cold maceration for 8 days at 8°C. Ten days of fermentation in steel tanks, punching down 3 times/day during the fermentation at a temperature of 30°C. Pumping over 2 times/day for 5 days. Soft and vertical pressing. Ageing in 100 % new Burgundian oak barrels of 228 liters . The wine was racked and put in steel tanks on November 2008, ready bottling in March 2009 without filtration.

### TASTING NOTES:

**Colour:** Red ruby colour.

**Bouquet:** Nose of red cherries, black fruit and light vanilla notes. A lot of complexity.

**Palate:** Fresh attack with a lot of fruit, black berries. Tannic, more robust.

**SERVING TEMPERATURE:** Like all red Burgundies of this quality, it should be served at a cellar temperature of about 16 to 18 ° C with Marinated meat dishes.