

Nicolas Potel



AREA OF PRODUCTION : The prestigious village of Chassagne-Montrachet is located in the Côte de Beaune.

SOIL TYPE: chalky soils with red clay.

GRAPE VARIETY: 100% Chardonnay.

WINE MAKING TECHNIQUES: The grapes come from 2 parcels and are harvested by hand and after pressing the grapes, a cold settling of 48 hours at 8°C is made. Then the juice was put in 30 % new oak barrels, 40 % one year old barrels and 30 % two year old barrels for both fermentation alcoholic and malolactic and aged 16 months without stirring the lees.

The wines were racked in February 2009. Fining was done with bentonite and casein and then filtration. Bottled in March 2009.

TASTING NOTES:

Colour: Light cold colour.

Bouquet: Expressive nose of citrus, orange, fresh almond. Nose on stones. Very elegant agrums notes.

Palate: Full attack on citrus fruit. Harmony between concentration and freshness with a long persistence. Very good.

SERVING TEMPERATURE: 12 to 14 ° C.