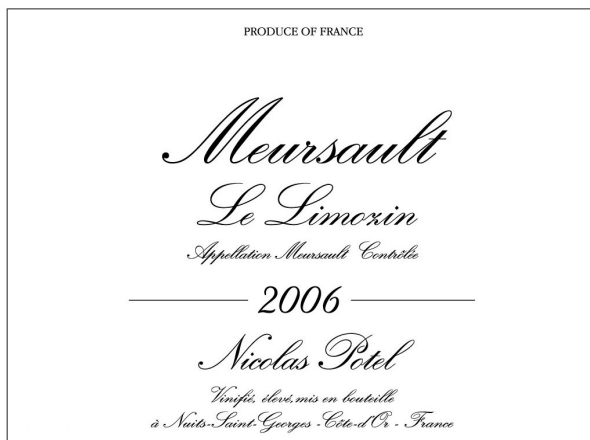


Nicolas Potel



Meursault Le Limozin 2006

AREA OF PRODUCTION: The village of Meursault is located in the Côte de Beaune, next to very famous villages like Puligny-Montrachet and Chassagne-Montrachet, which produce some of the greatest white wines of Burgundy. The name of Meursault has two possible origins: some believe that the word Meursault is derived from *mauerwald* in German, meaning wall-enclosed wood. Others believe it has Latin origins with the expression *mar salix*, meaning the willow tree. At that time, the wood of the willow tree was used to make pickets for the vines. The *climat* Le Limozin is situated to the south of the village, below the Premier Cru Les Genevrières.

SOIL TYPE: Brown limestone. Altitude : 230 m to 240 m. Exposure : East.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and come from 50 year-old vines. After pressing the grapes, a cold settling is done. Then the juice is put in 100 % Burgundian oak barrels for both alcoholic and malolactic fermentation, according to traditional winemaking without the addition of any oenological products. No lees stirring to preserve the typicity of the wine. Racking and light filtration is done before bottling.

TASTING NOTES:

Colour Bright and light straw colour.
Bouquet Fresh and generous, with citrus, toasted notes and praline aromas.
Very well integrated woody aromas.
Palate Nice and fresh attack of fruity notes, nice length on minerality.

SERVING TEMPERATURE: Like all white Burgundies of this quality, our Meursault Le Limozin should be served at a cellar temperature of about 10 to 12° C.