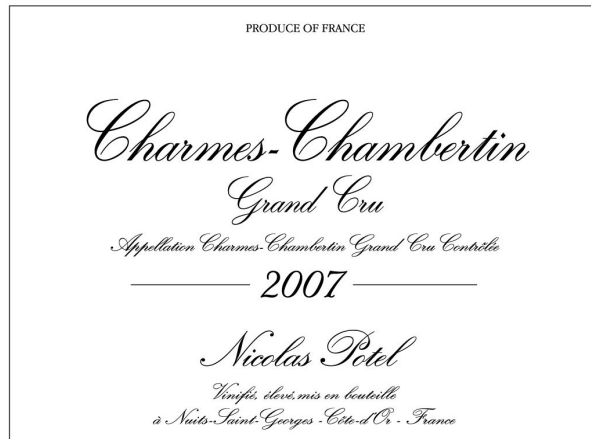


# Nicolas Potel



## Charmes-Chambertin Grand Cru 2007

**AREA OF PRODUCTION:** This Grand Cru is located in the renowned village of Gevrey-Chambertin in the Côte de Nuits. The Charmes-Chambertin is one of the 9 Grands Crus of the village. In ancient dialect, *charmes* might have meant “camps”, which designated cultivated fields left unattended because of poor soil (good for vines but not for agriculture). In the Middle Ages, iron was collected from this parcel’s soil and sent to Langres (north of Dijon) to make knives.

**SOIL TYPE:** Brown chalk with 40 % clay and iron. Eastern exposure at 260 m 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 one small parcel. Then, we proceed to a 30 % no destemming vinification for 23 days and a cold maceration for 8 days at 8°C. Ten days of fermentation with punching down 3 times/day during 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. The wine was put in steel tanks in February 2009, bottled in March 2009.

### TASTING NOTES:

**Colour:** Ruby garnet colour.

**Bouquet:** Nose of subtle wood spices with lots of red fruit.

**Palate:** Generous, full bodied, and fine at the same time. A long finish.

**SERVING TEMPERATURE:** Like all red Burgundies of this quality, the Charmes-Chambertin Grand Cru 2007 should be served at a cellar temperature of about 16 to 18 °C.