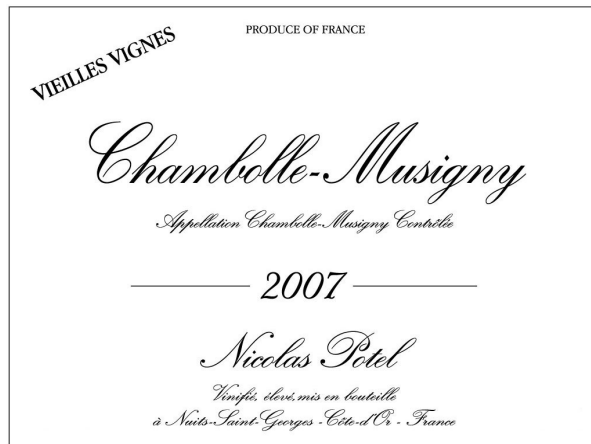


Nicolas Potel



Chambolle-Musigny Vieilles Vignes 2007

AREA OF PRODUCTION : The village of Chambolle-Musigny is located in the Côte de Nuits, south of Gevrey-Chambertin. The village of Chambolle-Musigny is known for producing the most elegant Pinot Noir wines in Burgundy. It takes its name from the river le Grône. In the Middle Ages, after strong rainfalls, the river's flow increased and resembled boiling water. Thus, the name of boiling camp (Campus Ebullien) gave the name to this village. In 1878, the name of the most prestigious Grand Cru, Le Musigny, was added to its name.

SOIL TYPE: Slightly chalky with numerous stones and gravel. Exposure to the East and South/East at 250 to 350 metres 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. The grapes come from 8 different parcels from vines that range from 40 to 60 years of age. All the grapes were de-stemmed. Cold maceration for 6 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 20 % new Burgundian oak barrels of 228 litres; 40% one year-old barrels and 20 % two year-old barrels. The wine was racked and put in steel tanks in November 2008 and bottled in February 2009 without filtration.

TASTING NOTES:

Colour: Dark ruby colour.

Bouquet: Nose of black fruits with red cherries, raspberries and spices. Elegant toasted notes of oak. Cocoa beans.

Palate: Rich attack on fresh red fruits, round. Full of fruit, very charming. Some tannins present but balanced by the richness of the wine.

SERVING TEMPERATURE: Serve at 16 to 18 ° C.