

Nicolas Potel



Nuits-Saint-Georges 1er Cru Aux Chaignots 2007

AREA OF PRODUCTION: Village appellation of 306 hectares. It includes 41 Premiers Crus and is situated in the commune of Nuits-Saint-Georges and Premeaux-Prissey. The vineyard mainly produces red wines and only 7 hectares are planted with chardonnay. The *climat* “Aux Chaignots” is centrally located in the Premiers Crus part of the vineyards, to the north of Nuits-Saint-Georges.

SOIL TYPE: The vineyards are mostly exposed southeast, the northern part consist of pebbly silt washed down from the Côte de Nuits.

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 with 40 year-old vines. All the grapes were destemmed. 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 litres. The wine was racked and put in steel tanks in December 2008 and bottled in February 2009 without filtration.

TASTING NOTES:

Colour: Dark ruby colour.

Bouquet: Nose of black fruits with red cherries and spices. Powerful and complex, with animal notes.

Palate: The wine is both well structured and well balanced, guaranteeing a good ageing capability.

SERVING TEMPERATURE: 16 to 18 ° C with haunch of young wild boar or tasty red meats.