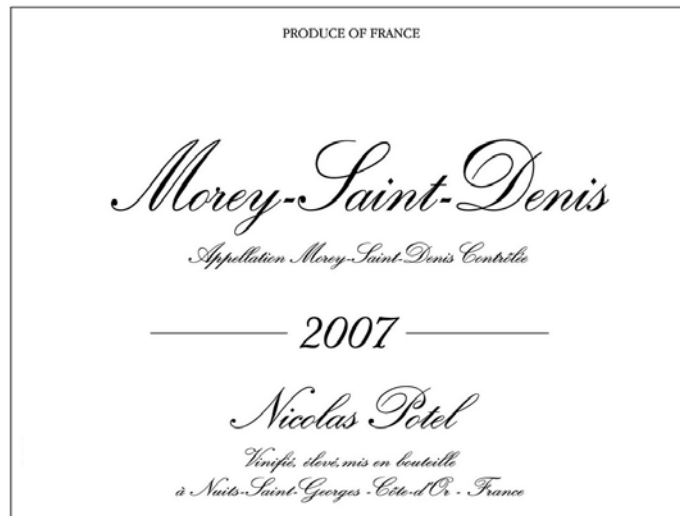


# Nicolas Potel



## Morey-Saint-Denis 2007

**AREA OF PRODUCTION :** Village appellation of 93 hectares. Morey-Saint-Denis has 20 Premiers Crus and 5 Grands Crus. These compact vineyards surround the village of Morey-Saint-Denis between Gevrey-Chambertin and Chambolle-Musigny in the Côte de Nuits.

**SOIL TYPE:** The vines grow on east-facing limestone and clay-limestone soils dating back to the Middle Jurassic Bajocian period, at a height of 220 to 270 meters 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 4 different parcels of 40 to 60 year-old vines. 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 3 days. Soft and vertical pressing. Ageing in 10 % new Burgundian oak barrels of 228 litres, 20% one year-old barrels and 70 % two year-old barrels.

### TASTING NOTES:

**Colour:** Dark ruby colour.

**Bouquet:** A rich aroma of small red and black fruits. Elegant toasted notes of ageing in oak. Cocoa beans.

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

**SERVING TEMPERATURE:** 16 to 18 ° C with casseroled lamb, marinated or well-seasoned game.