

# Nicolas Potel



## Latricières-Chambertin Grand Cru 1985

**AREA OF PRODUCTION:** Latricières-Chambertin Grand Cru is located in the renowned village of Gevrey-Chambertin in the Côte de Nuits – one of the most famous Grand Crus of this village. Gevrey Chambertin is the most northern of the great communes of the Côte de Nuits.

**SOIL TYPE:** Brown chalk with calcareous clay soils. 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. The grapes come from one single parcel with old vines of Pinot Noir. Traditional vinification of 23 days in steel tanks followed by a vertical pressing. Ageing in Burgundian oak cask of 228 litres.

### TASTING NOTES:

**Colour:** Ruby dark colour.

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

**Palate:** Generous, bright, intense aromas, rich tannins, and superb concentration. To be kept, good ageing capability.

**SERVING TEMPERATURE:** Like all red Burgundies of this quality, the Latricières-Chambertin Grand Cru 1985 should be served at a cellar temperature of about 16 to 18 ° C, paired with a cut of prime beef.