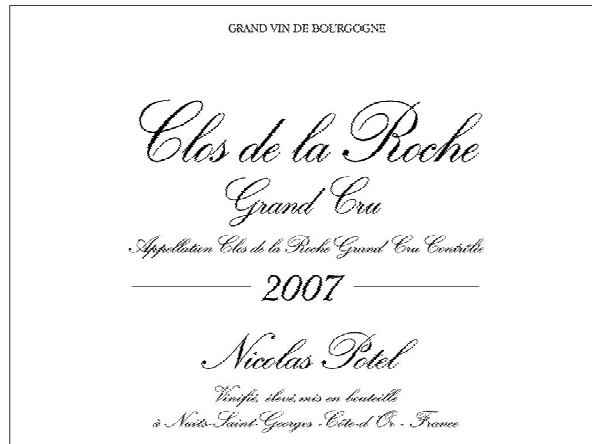


# Nicolas Potel



## Clos de la Roche Grand Cru 2007

**AREA OF PRODUCTION :** Clos de la Roche is an *Appellation d'origine contrôlée* (AOC) and Grand Cru vineyard for red wine from the Côte de Nuits, with Pinot Noir as the main grape variety. It is situated in the commune of Morey-Saint-Denis - it is one of the most prestigious Grand Crus of this village. Clos de la Roche is located in the northern part of Morey-Saint-Denis (which borrowed its name from the vineyard) and borders the Grand Cru Clos Saint-Denis and the village of Gevrey-Chambertin. The AOC was created in 1936, and the *Clos* part of its name refers to a wall-enclosed vineyard.

**SOIL TYPE:** Chalk and clay. 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. 100% destemming vinification for 23 days. 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 228 litres oak barrels. The wine was put in steel tanks in February 2009, bottled in March 2009 without filtration.

### TASTING NOTES:

**Colour:** Ruby garnet colour.

**Bouquet:** Nose of rich aromas and lots of red fruit.

**Palate:** Generous, it develops into an elegant, full-bodied wine. Long finish.

**SERVING TEMPERATURE:** Like all red Burgundies of this quality, the Clos de la Roche Grand Cru 2007 should be served at a cellar temperature of about 16 to 18 ° C, paired with a tender filet of beef.