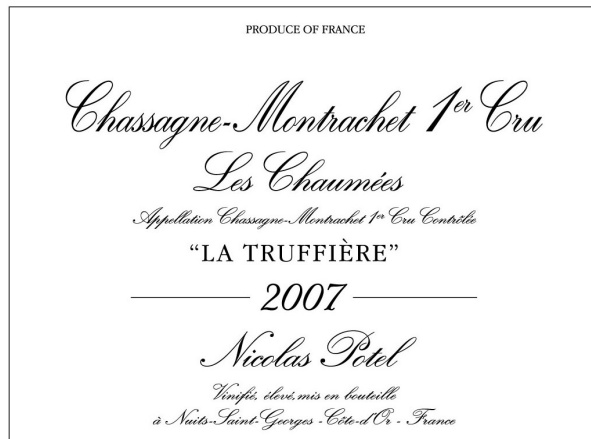


# Nicolas Potel



## Chassagne-Montrachet 1<sup>er</sup> Cru Les Chaumées « La Truffière » 2007

**AREA OF PRODUCTION:** The prestigious village of Chassagne-Montrachet is located in the Côte de Beaune. The Premier Cru Les Chaumées borders the village of Saint-Aubin, just over the Premier Cru Les Vergers.

**SOIL TYPE:** Chalky soils with red clay.

**GRAPE VARIETY:** 100% Chardonnay.

**WINE MAKING TECHNIQUES:** The grapes come from one parcel and are harvested by hand. After pressing the grapes, we proceed to a cold settling of 24 hours at 8°C. The juice is then poured into 100% new oak barrels for both alcoholic and malolactic fermentation and aged 16 months without stirring the lees. The wines were racked in February 2009. Fining was done with bentonite and casein and then filtration. Bottled in March 2009.

### TASTING NOTES:

**Colour:** Light golden colour.

**Bouquet:** Expressive nose of citrus, orange, fresh almond. Very elegant, integrated toasted notes

**Palate:** Full attack on citrus fruits. A good acidity. Harmony between concentration and freshness with a long persistence.

**SERVING TEMPERATURE:** 12 to 14 ° C.