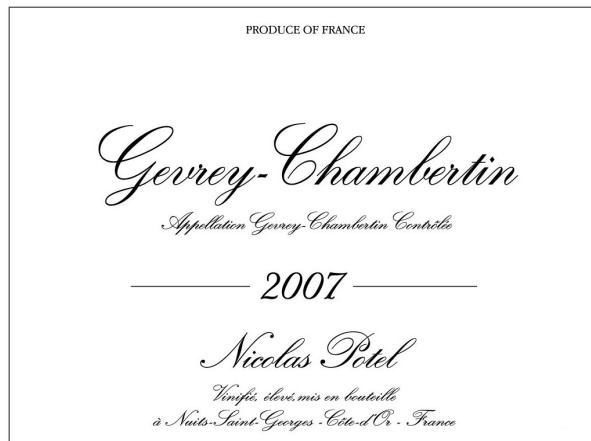


Nicolas Potel



Gevrey-Chambertin 2007

AREA OF PRODUCTION: This wine comes from the renowned village of Gevrey-Chambertin in the Côte de Nuits. The name of Gevrey first appears in 1219 and is believed to come from its geographical situation in the *Combe de Lavaut*. In latin, *Gaba* means gorge or *gave*, which also means a torrent rushing down a combe. The village has a long history –its castle dates back to the XI century. In 1847, it is one of the first villages to add its name, Gevrey, to the name of its most prestigious Grand Cru, Le Chambertin. In 1930, it was the first village to sell its wines in bottles directly to individual clients.

SOIL TYPE: Clay and chalk with marl, with the particularity of containing more iron than other soils. Exposure East and South/East from 240 m to 280 m above sea level.

GRAPE VARIETY: 100% Pinot Noir.

WINE MAKING TECHNIQUES: The grapes come from one parcel located on the slope. The grapes are harvested by hand and sorted manually on arrival at the winery. 100% of the grapes were de-stemmed. Vatting for 22 days depending on the parcels. Cold maceration for 8 days at 8°C. Nine days of fermentation with punching down 3 times/day during the 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 oak barrels of 228 litres. The wine was racked and put in steel tanks in November 2008 for a bottling in December 2008 without filtration.

TASTING NOTES:

Colour: Dark ruby red colour.

Bouquet: Deep nose on red and black fruits. Musk and roasted notes of coffee beans.

Palate: Powerful with little tannins, well integrated oak notes with a finish on cherries and strawberries. A nuance of liquorice.

SERVING TEMPERATURE: Like all red Burgundies of this quality, this Gevrey Chambertin should be served at a cellar temperature of about 16 to 18 ° C.