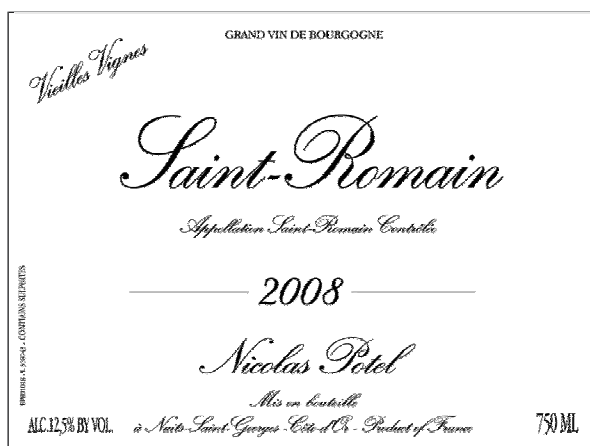


Nicolas Potel



SAINT ROMAIN BLANC 2008

AREA OF PRODUCTION : Village appellation of 96 hectares. Sheltered by its spectacular cliffs, this appellation lies in the commune of the wine-growing area of Auxey Duresses. The vines grow at a height between 280 to 400 metres on the south/south-east and north/north-east facing sides of a gorge hewn deep into the face of the Côte de Beaune.

SOIL TYPE: A mixture of limestone and marl including patches of Jurassic clay.

GRAPE VARIETY: 100% Chardonnay.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and after pressing the grapes, a cold settling of 48 hours at 8°C is made. Then the juice was put :

- 20 % in oak tank for both fermentation alcoholic and malolactic and aged 10 month in the tank
- 80 % in burgundian oak barrels for both fermentation alcoholic and malolactic and aged 10 month in barrels on the lees .

The wines were racked in Jun 2009 and blended. Fining was done with bentonite and then filtration.

TASTING NOTES:

Colour: Bright and light straw colour.

Bouquet: Expressive nose of citrus, grape fruit and minerality. Very elegant and integrated toasted notes. Intense bouquet of white flowers.

Palate: Smooth attack on citrus fruit. Harmony between, vivid, fruit, ageing and minerality. Long persistence. High quality wine for this level of appellation.

SERVING TEMPERATURE: Like all white Burgundies of this quality, the Saint Romain blanc should be served at a cellar temperature of about 12 to 14 ° C, with fish in foil, poularde de Bresse, mild cheeses.