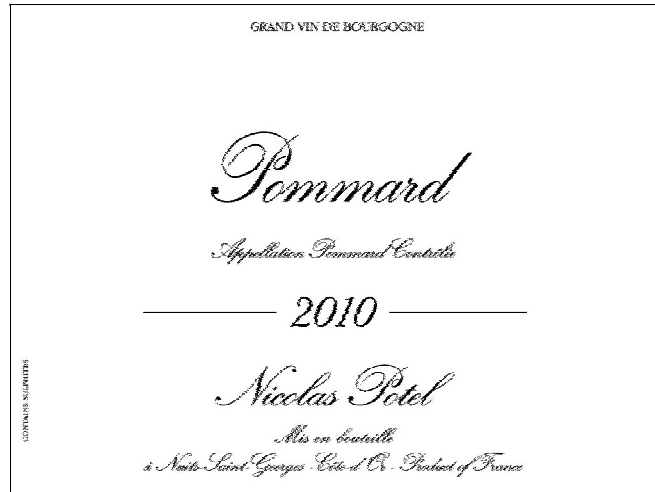


Nicolas Potel



POMMARD 2010

AREA OF PRODUCTION : The village of Pommard is located in Côte de Beaune, South from the city of Beaune. The vineyard is located in the North part of the village, in the upper part of the hill.

SOIL TYPE: Fallen rocks, marl and oxide of iron.

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 two parcels from vines of 40 years old. All the grapes were destemmed. Cold maceration for 6 days at 8°C. Ten days of fermentation in steel tanks, punching down 3 times/day during the fermentation at a temperature of 30°C. Pumping over 2 times/day for 5 days. Soft and vertical pressing. Ageing in 80 % new Burgundian oak barrels of 228 liters and 20% one year barrels. The wine was racked and put in steel tanks on November 2009 and bottled in January 2010 with filtration.

TASTING NOTES:

Colour: Dark ruby colour.

Bouquet: Nose of red fruits, cherries and spices. Complexity with some animal notes like furs.

Palate: Rich and structured attack on red and black fruits, good structure with little tannins. A full elegant wine with a long length.

SERVING TEMPERATURE: 16 to 18 ° C.