

Nicolas Potel

SANTENAY BLANC 2006 Vieilles Vignes

Soil: Rocky and argileous in depth.

Exposure: South/East between 300 and 340 meters in height

Grape: 100% Chardonnay

Vintage: Nice year for the whites of the Bourgogne. Very well-balanced wines.

Wine making: pressing of grapes at the arrival of the grape harvest follow-up of a cold racking at 8°C during 12 hours. The wine making is then made in three different ways:

100 % in stainless steel tank (70 hl) with the beginning of the alcoholic fermentation

Then for the malolactic fermentation, 100% in oak barrel :

30 % that is new

40 % barrels(trunks) of 1 wine

and 30 % of 2 wines

to make the malolactic fermentation and breeding without stirring of the lees.

Racked in June 2007 to put in stainless tank. Fining with the casein-bentonite followed by a filtration. Bottled in July, 2007.

Tasting:

Beautiful color clear straw-green. Deep and full nose on notes of citrus fruits, mandarin, and almond paste. Attractive woody nose. Round, full and elegant mouth with notes of sweet grapefruit, with an orange final on mineral and lemon notes. Beautiful length on a very well-balanced wine.

At its top in 2010 with a 6-8-year-old keeping