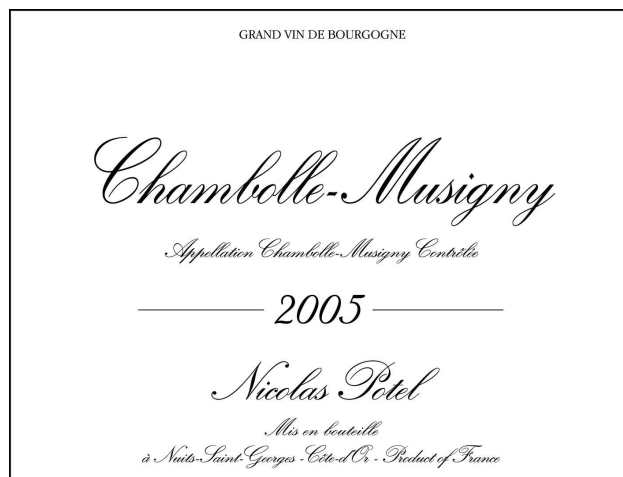


Nicolas Potel



Chambolle-Musigny 2005

AREA OF PRODUCTION : The village of Chambolle-Musigny is located in Côte de Nuits, South from Gevrey-Chambertin.

The village of Chambolle-Musigny is known all over the world for producing the most elegant Pinot Noir wines made in Burgundy.

Musigny, one of the two grands crus of the villages with Bonnes Mares Grand Cru, is presented as one of the most fine and elegant wine of all Burgundy.

Chambolle-Musigny took his name from the little river le Grône. In the Middle Age, after big rains, the river had strong flux and the river seemed to boil. The name of boiling camp (Campus Ebullien) gave the name to this village.

In 1878, the name of the most prestigious grand cru, which is Le Musigny, was added to the name of the village and the village became Chambolle-Musigny.

SOIL TYPE: Light chalky with numerous stones and gravels. Exposure East, South/East between 250 to 350 meters.

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 5 different parcels from vines of 40 to 60 years old. All the grapes were de-stemmed. Cold maceration for 6 days at 8°C. Ten days of fermentation in steel tanks, punching down 2 times/day during the fermentation at a temperature of 30°C. Pumping over 1 times/day for 5 days. Soft and vertical pressing. Ageing in 20 % new Burgundian oak barrels of 228 liters, 40% one year barrels and 20 % two years barrels. The wine was racked and put in steel tanks on November 2006 and bottled in January 2007 with a very little filtration.

TASTING NOTES:

Colour: Dark ruby colour.

Bouquet: Nose of red fruits, cherries, raspberries and spices. Elegant toasted notes of ageing in oak.

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

SERVING TEMPERATURE: Like all red Burgundies of this quality, the Chambolle-Musigny 2005 should be served at a cellar temperature of about 16 to 18 ° C.