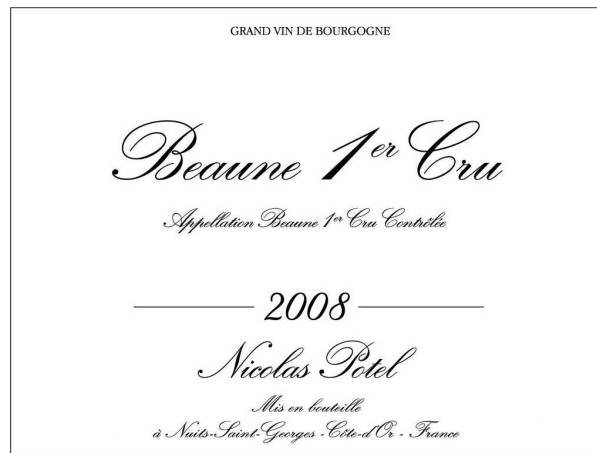


Nicolas Potel



BEAUNE 1^{er} CRU 2008

AREA OF PRODUCTION: **Beaune wine** is produced in the commune of Beaune in the Côte de Beaune subregion of Burgundy. The *Appellation d'origine contrôlée* (AOC) Beaune may be used for red and white wine with respectively Pinot Noir and Chardonnay as the main grape variety. The AOC was created in 1936. In 2008, there was 411.7 hectares (1,017 acres) of vineyard surface in production for Beaune wine at village and Premier Cru level, making Beaune the largest village-named appellation of the Côte d'Or. A total of 15,652 hectoliter of wine was produced in 2008, of which 13,319 hectoliter red wine and 2,333 hectoliter white wine. Some 357.06 hectares (882.3 acres) of this area was used for the red wines in 2007. The total amount produced corresponds to almost 2.1 million bottles, of which almost 1.8 million bottles of red wine and a little over 300,000 bottles of white wine.

SOIL TYPE: YellowArgovian marls, with Oxfordian limestone.

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 one parcel. All the grapes were de-stemmed. Cold maceration for 8 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 30 % in new oak barrels, 40 % one year old barrels, 30 % two years old barrels. The wine was raked and put in steel tanks on November 2009, ready bottling in April 2010 with filtration tangential.

TASTING NOTES:

Colour: Deep in colour.

Bouquet: Nose of red cherries.

Palate: Fresh attack with a lot of fruit, cherry, strawberries. Tannic and powerful. As mell both fruity and animal.

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