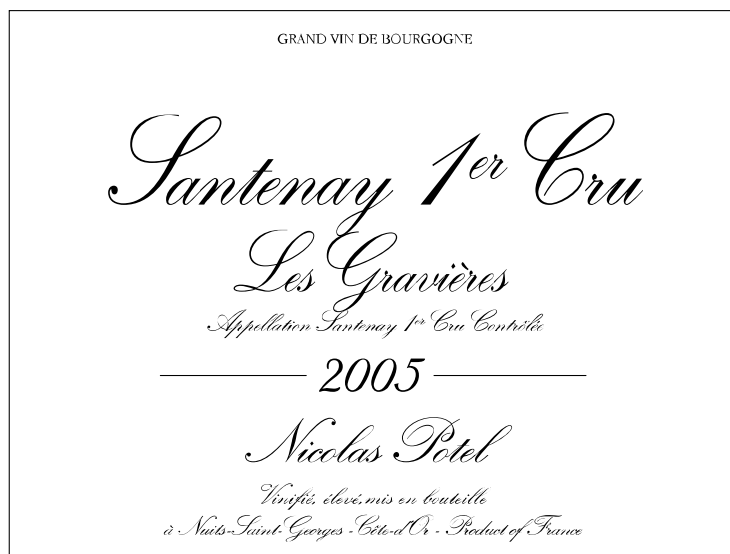


Nicolas Potel



Santenay 1^{er} Cru Les Gravières 2005

AREA OF PRODUCTION: Santenay 1er Cru wine is produced in the communes of Santenay and Remigny in Côte de Beaune of Burgundy. The *Appellation d'origine contrôlée* (AOC) Santenay may be used for red and white wine with respectively Pinot Noir and Chardonnay as unique grape variety. The production consists of almost 85% red wine, and a little over 15% of white wine. There are no Grand Cru vineyards within the Santenay AOC.

« Les Gravières » are one of the most famous climates of the Santenay 1er Cru appellation. It is located north of Santenay, along “La Route des Grands Crus” towards Beaune. This land particularly well exposed produce rich wines with great potential for long term cellaring.

SOIL TYPE: The soil faces south or south-east. The higher ground is grayish limestone while the slopes lower down are composed of marl and calcareous rock from the middle Jurassic.

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 three parcels. All the grapes were de-stemmed. Cold maceration for 8 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 100 % in three years old 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: Red ruby colour.

Bouquet: Nose of red cherries, an evocative bouquet of rose-petals

Palate: Fresh attack with a lot of fruit, black berries and a hint of liquorice.

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