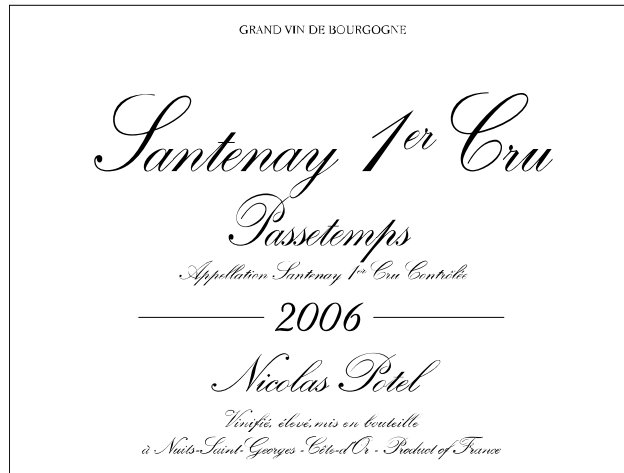


# Nicolas Potel



## Santenay 1<sup>er</sup> Cru Passetemps 2006

**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.

The 1er Cru « Passetemps », is facing South-East on leaving the village towards Chassagne-Montrachet, this cimate always gives nice mature wines, greedy wines, adapted to the 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 in November 2007 and bottled in January 2008 with very little filtration.

### TASTING NOTES:

**Colour:** Deep ruby colour.

**Bouquet:** Nose of little red fruit, an evocative bouquet of white flowers

**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.