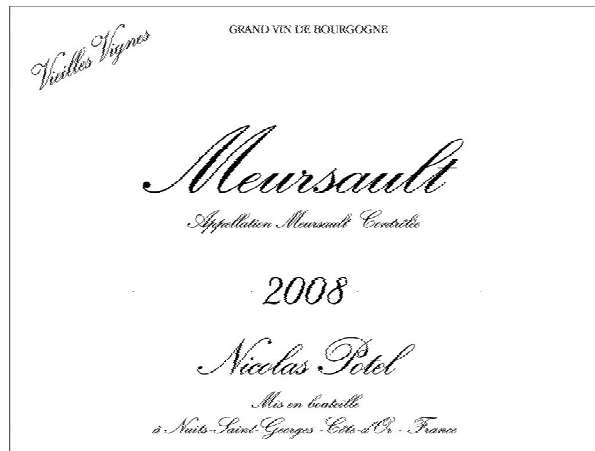


Nicolas Potel



Meursault Blanc Vieilles Vignes 2008

AREA PRODUCTION : Village appellation of 394 hectares. The wine-growing area is situated in the south of Côte de Beaune in the commune of Meursault which has 21 premiers Crus. The vines are planted on gentle slopes at an altitude of 230 to 360 metres running obliquely from east to south.

Meursault wine is produced in the commune of Meursault in Côte de Beaune of Burgundy. The Appellation d'origine contrôlée (AOC) Meursault may be used for white wine and red with respectively Chardonnay and Pinot Noir as the main grape variety. The production of white Meursault dominates, with around 98 per cent.

SOIL TYPE: the soil is clay limestone quite pebbly and ferruginous in places with abundance of white marl in a predominantly limestone.

GRAPE VARIETY: 100% Chardonnay.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and after pressing the grapes, a cold settling of 24 hours at 15°C is made. Then the juice was put in 100 % new oak barrels for both fermentation alcoholic and malolactic and aged 10 months without stirring the lees and put in steel tank.

TASTING NOTES:

Colour: Light cold colour.

Bouquet: Powerful, rich, and mineral with an intense flavour of fruits and flowers and spicy aromas of pepper and cinnamon. It goes very well with haute cuisine, fish and shellfish, white meat and poultry with cream sauces. It has a pronounced mineral flavour but is also fatty and buttery. The aromas are fruity and woody with an aftertaste of roasted almonds.

SERVING TEMPERATURE:

Serve at 12 to 14 ° C with quick-fried foie gras or rock lobster.