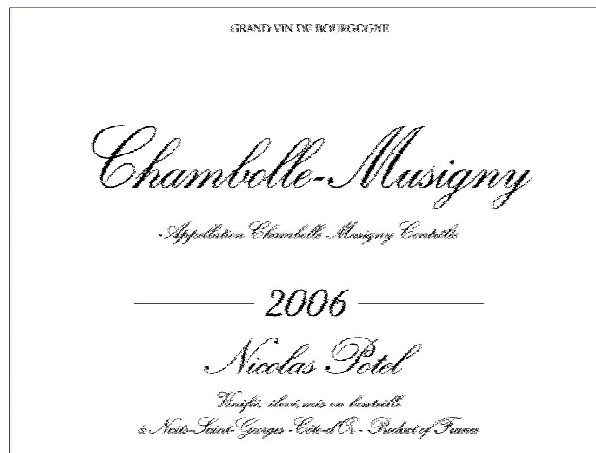


Nicolas Potel



Chambolle Musigny 2006

AREA OF PRODUCTION : The village of Chambolle-Musigny is located in the Côte de Nuits, south of Gevrey-Chambertin. The village of Chambolle-Musigny is known for producing the most elegant Pinot Noir wines in Burgundy. It takes its name from the river le Grône. In the Middle Ages, after strong rainfalls, the river's flow increased and resembled boiling water. Thus, the name of boiling camp (Campus Ebullien) gave the name to this village. In 1878, the name of the most prestigious Grand Cru, Le Musigny, was added to its name.

SOIL TYPE: Slightly chalky with numerous stones and gravel. Exposure to the East and South/East between 250 to 350 meters.

GRAPE VARIETY: 100% Pinot Noir.

WINE MAKING TECHNIQUES: The grapes have been harvested by hand and sorted manually on arrival at the winery. The grapes which come from different parcels were de-stemmed. Then followed a cold maceration for 6 days at 8°C, ten days of fermentation in steel tanks and punching down 3 times/day during the fermentation at a temperature of 30°C. Pumping over 2 times/day for 5 days and a soft and vertical pressing. Ageing in 20 % new Burgundian oak barrels of 228 litres, 40% one year barrels and 40 % two years barrels.

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 fresh red fruits, good structure with little tannins. A full, elegant wine with a long finish.

SERVING TEMPERATURE: Like all red Burgundies of this quality, the Chambolle-Musigny 2006 should be served at a cellar temperature of about 16 to 18 ° C.