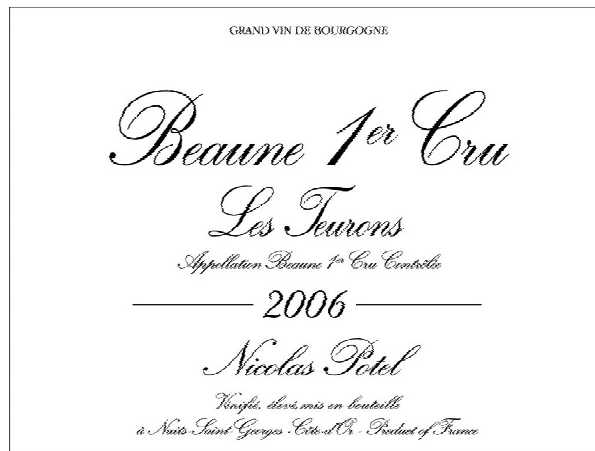


# Nicolas Potel



## Beaune Premier Cru Les Teurons 2006

**AREA OF PRODUCTION :** village Appellation of 412 hectares . The vineyards of Beaune include 42 Premiers Crus and face east and due south, at the height of 220 to 300 metres. The Beaune appellation is one of the most extensive among Burgundies and 95% of its production is red .

**SOIL TYPE:** grey and Argovian marls, with Oxfordian limestone contributing a red tinge. A mixture of clay and limestone predominates at the foot of the slope.

**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 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 30 % new Burgundian oak barrels of 228 liters and 40 % in one years barrels and 30% in two year old.

### TASTING NOTES:

**Colour:** Red ruby colour.

**Bouquet:** Nose of red cherries, black fruit and light vanilla notes. A lot of complexity.

**Palate:** Fresh attack with a lot of fruit, black berries. Tannic, powerful uprightness . Tend to be more spicy than in other parts of Beaune. It is at its best between 10 and 15 years.

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