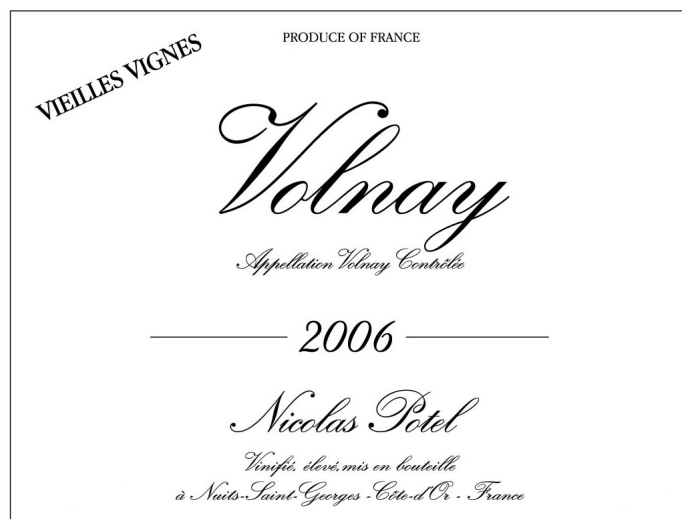


Nicolas Potel



Volnay Vieilles Vignes 2006

AREA OF PRODUCTION : The village of Volnay is located in the Côte de Beaune, in the South of the town of Beaune and neighbouring the village of Pommard. In Middle Age, Volnay was the summer village of the Dukes of Burgundy, Hugues IV build here a castle in 1250.

SOIL TYPE: chalk and browns limes with iron.

GRAPE VARIETY:100% Pinot Noir. East and South East Exposure, from 220 to 380 meters.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and sorted manually on arrival at the winery. The grapes come from 14 parcels from wines of more than 50 years old. One parcel made is in organic viticulture with very old vines of Pinot Noir. 90% of the grapes were de-stemmed. Vinification of 20 days in steel tanks. Cold maceration for 6 days at 8°C. Nine days of fermentation with punching down 3 times/day during the fermentation at a temperature of 30°C. Pumping over 2 times/day for 5 days followed by a vertical pressing. Ageing in Burgundian oak barrels of 228 litres with 40 % new oak, 20 % one year barrels and 40 % in two years barrels. The wine was racked once in March 2007, after a malolactic fermentation and we put the wines in steel tanks in November 2007. The wine was bottled in January 2008.

TASTING NOTES

Colour: Deep ruby colour.

Bouquet: Nose of red and black fruits, especially red cherries with toasted hints of coffee.

Palate: Full attack of red fruits with good structure. Present ripe tannins. Full mouth with good length of red cherries and roasted coffee beans.

SERVING TEMPERATURE: Like all red Burgundies of this quality, the Volnay Vieilles Vignes 2006 should be served at a cellar temperature of about 14 to 16 ° C.