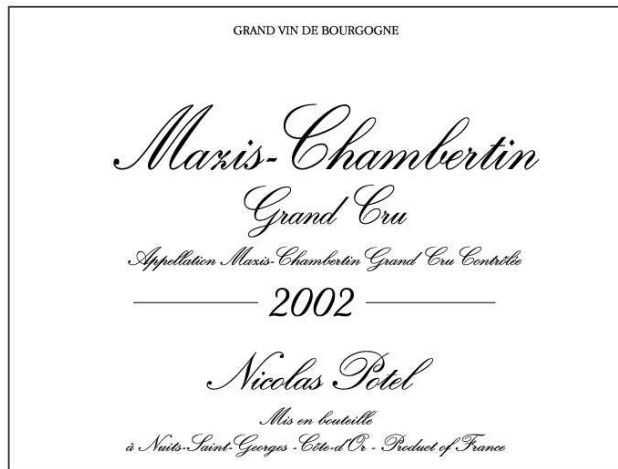


Nicolas Potel



Mazis-Chambertin Grand Cru 2002

AREA OF PRODUCTION: Mazis-Chambertin Grand Cru is located in the renowned village of Gevrey-Chambertin in the Côte de Nuits – one of the most famous Grand Crus of this village. Gevrey-Chambertin is the most northern of the great communes of the Côte de Nuits.

SOIL TYPE: Brown chalk with calcareous clay soils. Eastern exposure at 240 m above sea level.

GRAPE VARIETY: 100% Pinot Noir.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and sorted manually on arrival at the winery. This wine is made from four small parcels. 100% destemming vinification for 23 days. Cold maceration for 8 days at 8°C. Ten days of fermentation with punching down 3 times/day during fermentation at a temperature of 30°C. Pumping over 2 times/day for 5 days followed by a very soft vertical pressing. Ageing in 30 % new Burgundian oak barrels of 228 litres.

TASTING NOTES:

Colour: Ruby deep colour.

Bouquet: Nose of subtle wood spices with lots of red fruits.

Palate: Generous, bright, intense aromas, rich tannins, and superb concentration. To be kept, good ageing capability.

SERVING TEMPERATURE: Like all red Burgundies of this quality, the Mazis-Chambertin Grand Cru 2002 should be served at a cellar temperature of about 16 to 18°C, paired with a cut of prime beef, lamb or games.