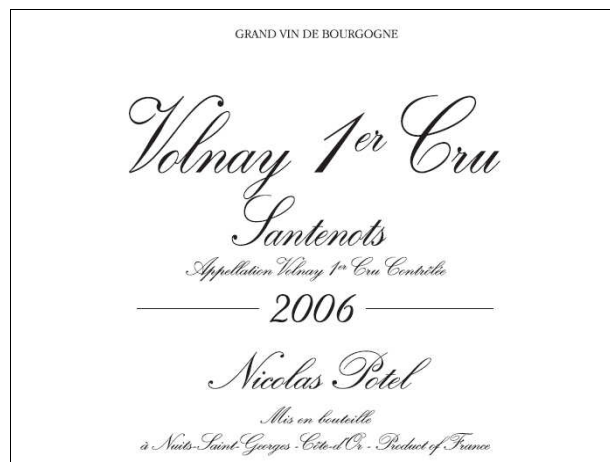


# Nicolas Potel



## Volnay 1er Cru Santenots 2006

**AREA OF PRODUCTION:** The village of Volnay is located in the Côte de Beaune, South of the town of Beaune and neighbouring the village of Pommard. This appellation is part of the rare ones that only produces red wines. The Santenots is divided between the town of Meursault and Volnay, in a very qualitative area that prolong the famous hill of Volnay. The climate includes different profiles but all with magnificent morpho-geological qualities. The middle part of the "Santenots" is facing East, of red soil with heavy clay, that gives unquestionably the most intense, wild and deep wines of the Volnay appellation with liquorice/smoked notes. This is an elite wine part of the five best vineyard areas of the Côte de Beaune. It has a cellaring capacity breathtaking.

**SOIL TYPE:** Marl, chalk and fallen rocks.

**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 two different parcels from vines of more than 50 years old. 50 % 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 100 % new oak barrels.

### TASTING NOTES

**Colour:** Deep ruby colour.

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

**Palate:** Full attack good structure. Aromas of raspberry, candied fruits and spices. Present ripe tannins. Full mouth with good length of red cherries.

**SERVING TEMPERATURE:** 14 to 16 ° C.