

# Nicolas Potel



## **Bourgogne Hautes-Côtes de Beaune 2010** **- Aged in Oak -** **Rouge**

**AREA OF PRODUCTION:** As their name indicates, Hautes Côtes de Beaune wines form the upper rim of the Côte de Beaune area

**SOIL TYPE:** The vineyard is stretched out on the hillsides with best exposure in the Côte d'Or area at an altitude of about 300m

**GRAPE VARIETY:** Bourgogne Hautes-Côtes de Beaune wines are made from Pinot Noir grapes

**WINE MAKING TECHNIQUES:** The grapes are hand-harvested and the bunches de-stemmed before fermentation. During the 8-10 days of alcoholic fermentation, the "cap" is punched down daily to ensure the proper extraction of colour and flavour from the skins and the juice is pumped over. The fermentation finished, the wine matures in oak casks for 6 months for 70% and in barrels for the remaining 30%.

### **TASTING NOTES**

It is first and foremost a Bourgogne Rouge, harvested high up on hillsides. This wine has the renowned characteristics of Pinot Noir (red fruit) yet a firmness and liveliness unrivalled among wines bearing the Bourgogne Rouge appellation.

**Colour:** Dark red

**Bouquet:** The nose releases black currant and violet notes

**Palate:** In the mouth it is a certain firmness, a touch of acidity and rustic tannin make this a wine-lover's wine

**Serving temperature:** at around 14-16°C. Ideal served with a plate of grilled meats, *coq au vin*, beef bourguignon, and Camembert