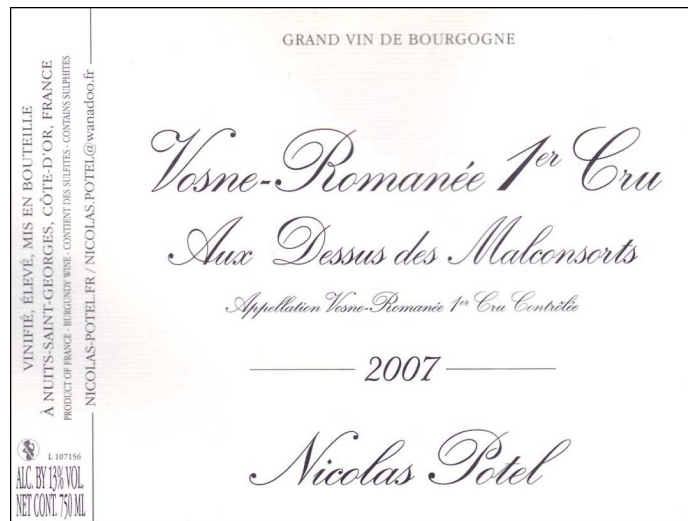


Nicolas Potel



Vosne-Romanée Premier Cru Aux dessus des Malconsorts 2007

AREA OF PRODUCTION: The village of Vosne-Romanée is located in Côte de Nuits, North from the town of Nuits-Saint-Georges. Vosne-Romanée is one of the most well known village of Burgundy. The Premier cru “Aux Malconsorts” is situated next to the “Les Chaumes” *climat*, but also to the very famous Grands Crus of the village, La Tâche, La Romanée-Conti and Romanée St Vivant.

SOIL TYPE: Facing east/south-east, the soil is mainly clayey limestone, and can vary according to the geographical peculiarities of individual “climats”

GRAPE VARIETY: 100% Pinot Noir.

WINE MAKING TECHNIQUES: The grapes come from 3 parcel located on the middle of the village. The grapes are harvested by hand and sorted manually on arrival at the winery. 100% of the grapes were de-stemmed. Vatting for 20 days according the parcels. Cold maceration for 6 days at 8°C. 9 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 very soft vertical pressing. Ageing in 50 % new Burgundian oak barrels of 228 liters.

The wine was racked and put in steel tanks on February 2009 for a bottling in Marsh 2009 without filtration.

TASTING NOTES:

Colour: Dark ruby red colour.

Bouquet: Deep nose on red and black fruits. Spices and roasted notes of coffee beans.

Palate: Powerfull with little tannin, well integrated oak ageing notes with a finish on strawberries. A wine of outstanding delicacy.

SERVING TEMPERATURE: Like all red Burgundies of this quality, it should be served at a cellar temperature of about 16 to 18 ° C with roast duckling with pears.