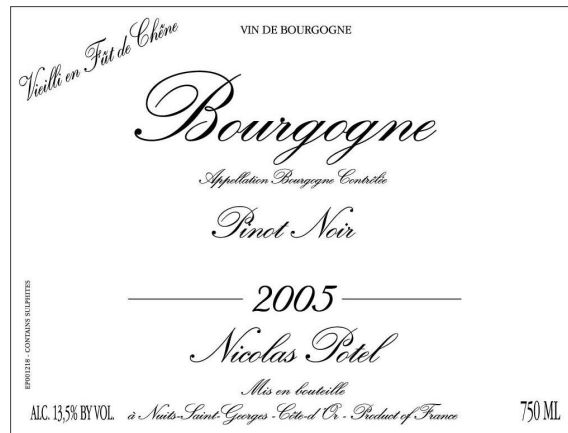


Nicolas Potel



Bourgogne Rouge Pinot Noir 2005 - Aged in Oak -

AREA OF PRODUCTION: A cuvée always improving in quality. It is the fifth vintage for this wine that combines both richness and complexity in the blending. It continues to be made from parcels in Santenay, Pommard, Volnay, Chambolle-Musigny and Vosne-Romanée (80%) as well as declassified village appellations of Auxey-Duresses and Maranges (20%). The parcels are all from 22 to 88 years old; the selection is both massal (visual selection of the most robust vine-plants) and clonal. The yields are from 30 hl to 50 hl/ha. The maturity was quite good; from 11% to 13% Vol.

SOIL TYPE: The soils are whitish or light grey marls and marly limestone, deep, and not especially stony.

GRAPE VARIETY: 100% Pinot Noir.

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:

Colour: Ruby red with ochre tints.

Bouquet: The nose releases nutmeg notes which blend with sweet plum and cherry pits.

Palate: Flexible and round with softened tannins for perfect freshness.

SERVING TEMPERATURE: Like all red Burgundies of this quality, our Bourgogne Rouge Pinot Noir Aged in Oak should be served at a cellar temperature of about 16 to 17 ° C. Ideal served with a plate of grilled meats, *coq au vin*, beef bourguignon, and Camembert.