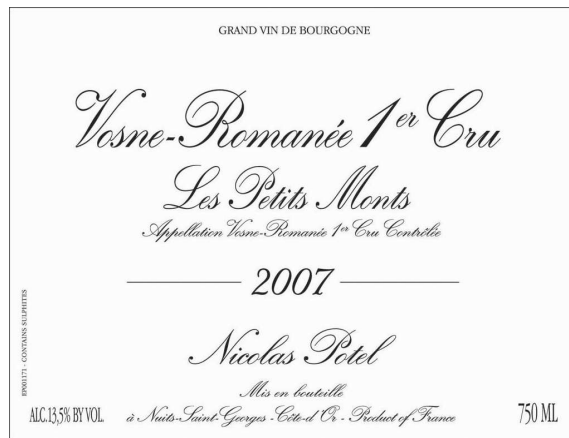


# Nicolas Potel



## Vosne-Romanée Premier Cru Les Petits Monts 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 “Les Petits Monts” is situated next to to the very famous Grands Crus of the village, La Tâche, La Romanée-Conti and Romanée St Vivant.

**SOIL TYPE:** Facing east/south-est, 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.