

# Nicolas Potel



## ROMANEE SAINT-VIVANT GRAND CRU 2005

**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, with its great Premiers Crus and Grands Crus among the best wines of the world.

The name of Vosne come from the latin *Vidumos* that means *forest* and *Romanée* from the fact that this area was already planted of vines by the Romans.

The name of Saint-Vivant dates back to 1232 when Alix de Vergy gave this parcel to the Abbey of Saint Vivant.

The Romanée Saint-Vivant Grand Cru is located just under the Romanée-Conti Grand Cru parcel, in the opposite part of the street, North-West from the center of the village Vosne-Romanée.

The surface of this Grand Cru is 9,44 hectares with 12 growers.

**SOIL TYPE:** Chalky marl, deep soil with clay. Exposition East from 250 m to 270 m.

**GRAPE VARIETY:**100% Pinot Noir.

**WINE MAKING TECHNIQUES:** The grapes are harvested by hand and sorted manually on arrival at the winery. This wine is made from one single parcel of more than 60 years old vines. The parcel is conducted in organic with biodynamical concepts. No destemming and vinification during 15 days, light punching down of the cap and pumping-over the must. Soft vertical press and allowed to settle for 6 days. Ageing in 80 % new Burgundian oak casks of 228 liters and 20 % of one wine barrel. The wine was racked once in June 2006 and put in steel tanks on February 2007, ready bottling in March 2007.

### TASTING NOTES:

**Color:** Garnet-red color.

**Bouquet:** Full and deep nose of black cherries, violet and blood orange. Complexity and charm.

**Palate:** Very rich and round attack of black fruits with present tannins, balanced by the richness of the wine. Very good and superb. Notes of black chocolate on the length.

**SERVING TEMPERATURE:** Like all red Burgundies of this quality, the Romanée Saint-Vivant Grand Cru should be served at a cellar temperature of about 16 to 18 ° C.