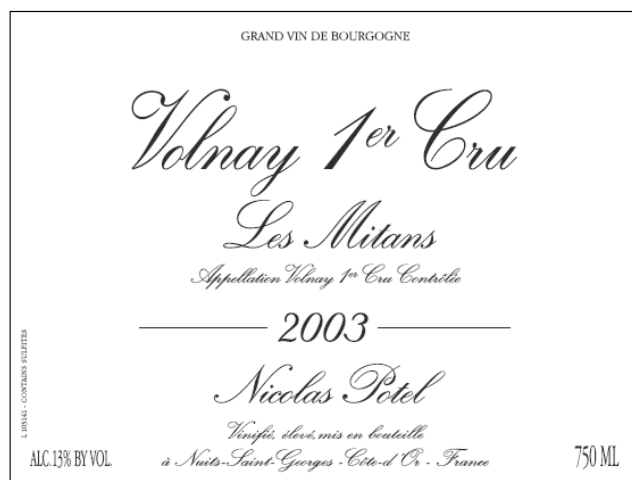


Nicolas Potel



VOLNAY 1^{er} CRU LES MITANS 2003

AREA OF PRODUCTION : The village of Volnay is located in the Côte de Beaune, South of the town of Beaune and neighbouring the village of Pommard.

The Premier Cru *Les Mitans* is located under the village of Volnay and the name *Les Mitans* means *in the middle*. The surface of this Premier Cru is 4 hectares with 10 growers.

SOIL TYPE: Stony soil. Exposition East, South-East from 250 m to 260 m.

GRAPE VARIETY: 100% Pinot Noir.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and sorted manually on arrival at the winery. The grapes come from one single parcel. Very little yield of 26 hl/hectare from beautiful matured grapes. Vinification of 20 days in steel tanks followed by a vertical pressing. The juice allowed to settle during 5 days. Ageing in Burgundian oak cask of 228 litres with 80 % new oak and 20 % of one wine. The wine was racked once in March 2004, after a malolactic fermentation and we put the wines in steel tanks in November 2004. The wine was bottled in January 2005.

TASTING NOTES:

Color: Deep garnet-red color.

Bouquet: Nose of black fruits, especially black cherries with toasted hints. Minerality on the nose with vanilla and wild blackcurrant.

Palate: Powerful attack of red fruits with good structure . Present tannins but not aggressive. Full mouth with good length of black cherries and roasted cacao beans.

SERVING TEMPERATURE: Like all red Burgundies of this quality, the Volnay Premier Cru Les Mitans should be served at a cellar temperature of about 14 to 16 ° C.