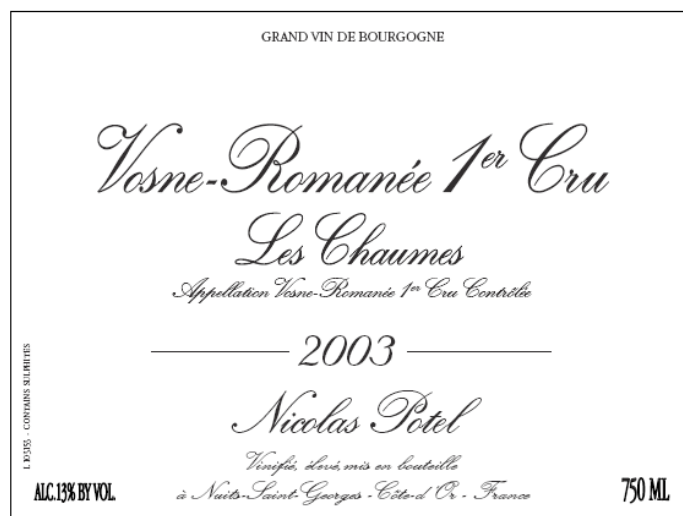


Nicolas Potel



VOSNE-ROMANÉE 1^{ER} CRU LES CHAUMES 2003

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*. The name of *Les Chaumes* come from the latin *Calma* or *Calmis* that means desert pasture on the top of a hill.

The Vosne-Romanée Premier Cru Les Chaumes is located just under the Grand Cru La Tâche and the Premier Cru Aux Malconsorts, to the South part of the village. The surface of this Premier Cru is 6,45 hectares with 15 growers.

SOIL TYPE: Chalk and clay soil. Exposition East at 250 m.

GRAPE VARIETY: 100% Pinot Noir.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and sorted manually on arrival at the winery. One parcel of old vines with a very low yield for this hot vintage. No destemming for the vinification of 20 days in steel tanks, followed by a soft and vertical pressing. The juice allowed to settle for two weeks. Ageing in 100 % new Burgundian oak casks of 228 liters. The wine was racked once in March 2004 and put in steel tanks on November 2004, ready bottling in January 2005 with very little filtration.

TASTING NOTES:

Color: Ruby red color.

Bouquet: Red fresh cherry with floral hints (violet) and roasted notes from the ageing in barrel.

Palate: Very smooth and round attack with a beautiful finish on fresh cherry notes.

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