

Maison Nicolas Potel

News

September 2009: First steps of vinification

Dear Friends,

The harvest began on 14th September and is now finished and the vatting work has begun.

The Pinots are macerating in our vats, already seven days for the first cuvées. It's non stop action - I'm on the go all day long and have no idea what the time is!.

As well as our regular cuvées, this year I've decided to vinify micro-parcels in ten 500-litre casks; I've removed one of the ends for adding the grapes. Every parcel has a different geological composition and its own specific cask. There are three casks for grapes from chalky-clay soils, three others for pebbly-chalky soils and four for marly soils.

I'm keeping a watchful eye on the grapes in contact with the juices, inhaling the aromas released above the tanks. Time and time again, I plunge my hand in the juice to squash a few grapes with my fingers and check the thickness of the skins.

I watch the colour, the appearance of the seeds and the flesh. I regularly taste them to fully grasp all the aromatic parameters. I feel that now is the right time to start punching the cap to extract the tannins. Tomorrow we will bring the juices up because I want to preserve their finesse and elegance .

I'm not following a recipe. I always decide according to how I feel, what I see and my previous experience. Sometimes there is no rational explanation, only intuition - a gut feeling. I want to produce wines that respect their original terroir but I also want them to be deep, balanced and concentrated.

Some cuvées are works in progress already showing great potential. Others are revealing themselves more quickly. One thing, though, is certain... the colour, fruit and tannins are good.

If you ask what the 2009 vintage will be like, you'll be told it's of top quality. And I can reassure you that it is an exceptional year.

The first few bubbles of the alcohol fermentation are just breaking the surface ...

All the best,

The Winemaker,

