

## NICOLAS POTEL



### BOURGOGNE PINOT NOIR

Light ruby red in color, it is vinified in stainless and spends about 6-7 months in second use barrels. The bouquet is full of cherries, ferns and spices. It is elegant and delicate on the palate with dark cherries and silky tannins on the finish.

Recommended pairings:  
Great with poached eggs in red wine sauce (“oeufs meurette”), salmon, seafood stews, roasted pork and cheese.

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