

Nicolas Potel

BOURGOGNE PINOT NOIR

Area of Production: Made from parcels in Santenay, Pommard, Volnay, Chambolle-Musigny and Vosne-Romanée (80%) as well as declassified village appellations of Auxey-Duresses and Maranges (20%).

Varietal: Pinot Noir

Alcohol: 12.5%

Wine Notes: The wine is vinified in stainless steel and then aged for about 5-6 months in neutral oak barrels to give the wine some texture. It is ruby red in color – so bright and clean you can read through it! It has red and black berries, cherries, blackcurrant, licorice and spice notes on the nose. On the palate it is smooth, with a nice length of red cherries and black fruits on the finish. The tannins are silky and well balanced resulting in a harmonious and easy drinking wine.

Wine Making Technique: The grape selection is both massal (visual selection of the most robust vine-plants) and clonal. The grapes are harvested by hand and sorted manually. Next step is a cold maceration in stainless tanks. A 20 day vatting time with punching of the cap 3 times a day follows. The wine is put into Burgundy barrels for the malolactic fermentation and the ageing.

Recommended Pairings: Enjoy with poached eggs in red wine sauce – the famous “Oeufs Meurette”, cured meats, salmon entrees, ratatouille and creamy cheeses such as French Camembert.

Reviews:

90 pts - Wine Enthusiast - 2020 vintage

90 pts - BTI - 2020 vintage

90 pts - Wine Enthusiast - 2019 vintage

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