

# Nicolas Potel

## Coteaux Bourguignons Rouge

**AREA OF PRODUCTION:** The Coteaux Bourguignons covers the same ground as that of the appellation for Burgundy. It covers 384 communes in the Yonne, Côte d'Or, Saône et Loire and Rhône départements. It begins in the Chablis and Auxerrois region in the north, stretching south to the Macon area through Côte d'Or and the Côte Chalonaise.

**SOIL TYPE:** Soils are mainly clay and marl with a little granite

**GRAPE VARIETY:** Gamay & Pinot Noir

**WINE MAKING TECHNIQUES:** According to both tradition and the laws governing Burgundy wine-making, the grapes are harvested manually and there is no de-stemming so as to preserve all the berries. The harvest is followed by carbonic maceration, which ultimately produces fruity, aromatic wines.

**TASTING NOTES:** Deep dark red in color. On the nose there are notes of spice and red cherry. The first impression on the palate is round with ripe fruit aromas. The finish offers very elegant and flexible tannins.

**FOOD PAIRING:** Cured meats, pasta, smoked and plain ham, couscous, beef stew, grilled meats, cheeses like camembert and brie.

**Awards:** Beverage Testing Institute – 90pts- 2012 vintage

**UPC Code:** 089475311057



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