Nicolas Potel

Bourgogne Pinot Noir

TASTING NOTES

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.

VINEYARD & PRODUCTION INFO

Vineyard location: Burgundy, France
Soil composition: varied
Vine training method: traditional
Vines/acre: 10,000 Kg/ Ht.
Average vine age: 50 years
Production: 50 hl/ha

WINEMAKING & AGING

Varietal composition: 100% Pinot Noir
Fermentation container: vats
Maceration technique: Cold maceration (8°-10°C) during a few days **Type of aging container:** stainless steel tank and barrels (10-15%)
Length of aging: 6-8 months

TECHNICAL DATA

Alcohol: 13% abv
Residual sugar: less than 2g/L
Acidity: 3.1g/L

PRODUCER PROFILE

Winery production: Nicolas Potel
Region: Burgundy

REVIEWS

90pts - Wine Enthusiast - 2020 vintage
90pts - BTI - 2020 vintage
90pts - Wine Enthusiast - 2019 vintage

FOOD 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.

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