

## 2006 Maison Nicolas Potel Beaune Clos des Vignes Franches

Rating: 90

Drink: 2015-

The Potel 2006 Beaune Clos des Vignes Franches – representing the fruit of old vines, purchased from the owner of that monopole – smells sweetly and alluringly of Maine blueberry, cassis (with a distillate-like high-toned aspect), narcissus, and raw red meat. On the palate, ripe though subtly tart fruit is accented by pungent herbs, pepper, and palpable chalkiness. This is quite light on its feet as well as ethereal in its fruit personality, yet at the same time formidably concentrated and adamantly mineral. It should merit half a dozen or more years of cellaring.

Nicolas Potel consistently favors promoting ripeness at low potential alcohol and consistently eschews chaptalization. He is also a fan of freshness and clarity in Pinot, while maintaining notably low levels of sulfur. A vintage where a significant share of fruit came in near or above 14% potential alcohol and was shadowed by botrytis was thus a challenge, which seems to have been selectively well met. (For more on the style and methods associated with Maison Nicolas Potel – whose wines are sourced from a mixture of contract fruit and purchased juice – consult my report in issue 171.) Despite the huge number of 2006s I tasted here, incidentally, they did not represent the entire Potel vintage collection. In May, 2009, Potel left the negociant firm that bears his name (and which belongs to the Cottin brothers, owners of Laboure-Roi) to devote himself entirely to his own domaine and negociant operation, Maison Roc...



- David Schildknecht (December, 2009)

## 2006 Maison Nicolas Potel Savigny les Beaune Hauts Jarrons

Rating: 89

Drink: -

The Potel 2006 Savigny-les-Beaune Hauts Jarrons features ripe black raspberry layered with chalk on a firm palate, but as with the corresponding Vergelesses, the brightness and primary juiciness of fruit keeps this invigorating and fends off solemnity. This handsomely lean, sinewy Pinot displays admirably fine-grained tannins for the vintage, and nippy, tart suggestions of radish and berry skin in its vivacious finish are stimulating rather than intrusive. I would expect it to merit at least a half dozen years in the cellar.

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## 2006 Maison Nicolas Potel Bourgogne Cuvee Gerard Potel

Rating: 88

Drink: 2009-2011

The team here was off to an impressive start with an excellent value 2006 Bourgogne Cuvee Gerard Potel – sourced from the length of the Cote d'Or and raised half in tank – that displays sappy, fresh red fruits; subtle, clean meatiness; textural polish; smoky, saline, gingery, and tart fruit skin invigoration; and a vivacious sense of interplay. It will, I suspect, be best enjoyed in 2010 or early 2011. And I tasted this wine on the heels of a Richebourg, so I do not think I overestimated it!

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