

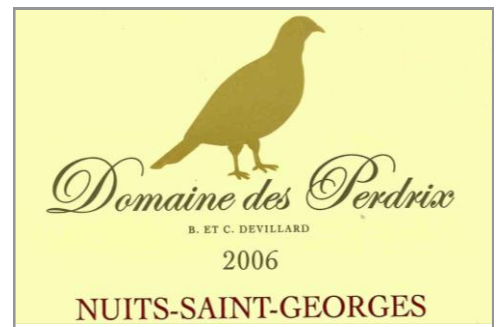


NUITS-SAINT-GEORGES 2006

Bertrand and Christiane Devillard took over the exploitation of Domaine des Perdrix in 1996. This estate of Côte de Nuits owns 12 hectares in great soils of Nuits Saint-Georges and Vosne Romanée. About 5 hectares are Nuits Saint-Georges Premiers Cru with Premier Cru "Aux Perdrix" which is totally owned (99 %).

The quality of its soils, the rigour brought to cultural manners, the vinification and the maturing are worth to Domaine des Perdrix one of the greatest fame and image of Great Wines in Burgundy.

<u>Grape variety</u>	100 % Pinot Noir
<u>Origin</u>	Burgundy – France
<u>Area</u>	Côte de Nuits
<u>Type of cru</u>	Village
<u>Appellation</u>	Nuits Saint-Georges Contrôlée
<u>Vintage</u>	2006



➤ **Soil**

Clayey-limestone ground, with a clayey predominance.

➤ **Vinification and maturing**

Grapes are harvested in leaky boxes and sorted out. They are destemmed and put in tanks. Punching of the cap is made during alcoholic fermentation, without pumping over.

Fermentation on the skins owed between 15 and 20 days then wine is put in oak barrels, after a light settling of the juice, for a period of ageing included between 12 and 18 months.

Wine making and maturing are carefully followed by Robert Vernizeau, a talented winemaker.

➤ **Characteristics**

Nose brings out heady and spicy aromas like clove, nutmeg, and black fruits aromas (black cherries in alcohol).

Mouth is fresh with present tannins.

➤ **Food and wine marriage**

It will perfectly match with beef coast, beef steak, duck cutlet with honey, as well as goat fresh cheese.

➤ **Service and storage**

It can be served from now at 13-14° C or kept in cellar between 5 to 8 years. This wine has an important potential.