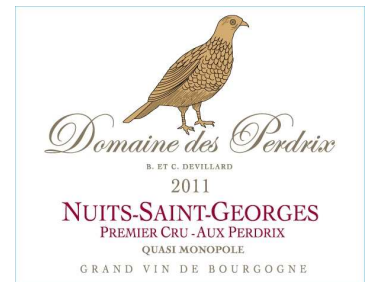




NUITS-SAINT-GEORGES PREMIER CRU « AUX PERDRIX » 2011

Managed by Bertrand & Christiane Devillard and their children Amaury & Aurore since 1996, the Domaine des Perdrix, located in Côte de Nuits spreads over 12 hectares in the best terroirs within the villages of Nuits-Saint-Georges and Vosne-Romanée. Nearly 5 hectares of the estate produce Nuits Saint Georges Premier Cru, among which the excellent "Aux Perdrix" is a quasimonopole (99%). The quality of the vineyards, their rigorous management and vinification have established the Domaine des Perdrix as a renowned Domaine, one of the best amongst the "Grands Vins de Bourgogne".

<u>Grape variety</u>	100 % Pinot Noir
<u>Origin</u>	Burgundy – France
<u>Area</u>	Côte de Nuits
<u>Appellation</u>	Nuits-Saint-Georges Premier Cru « Aux Perdrix »
<u>Type of Appellation</u>	Premier Cru – 3.45 hectares (8.52 acres)
<u>Vintage</u>	2011



➤ **TERROIR**

We own 99% of this Premier Cru located on a limestone and clay soil with a clay predominance. They are 3.50 hectares (8.66 acres) of vines in the South of Nuits-Saint-Georges on a smooth and south facing slope. One of the most beautiful and qualitative Premier Cru of the Appellation

➤ **WINEMAKING AND AGING**

Grapes are harvested by hand then sorted out and totally destemmed. Maceration is made and alcoholic fermentation lasts from 15 to 20 days in temperatures' control vats, with punching of the cap. Aging is 100 % made in oak barrels (60% new oak) during 15 months. Malolactic fermentation is 100 % realized. Wine is bottled in Traditional Burgundy bottles. The cork is marked with the estate's name and the vintage. Robert Vernizeau is the winemaker at Domaine des Perdrix for 16 years.

➤ **TASTING NOTES**

Beautiful garnet colour with purple hints. The nose is ripe and opens on dark fruits perfumes very intense followed by some spicy notes.

On the palate, the wine is full and generous. Tannins are firm but ripe. Great length!

➤ **FOOD AND WINE PAIRINGS**

The Nuits-Saint-Georges Premier Cru "Aux Perdrix" 2011 will perfectly match with meats in sauce as beef bourguignon or coq au vin, red meat as prime cut of beef, leg of lamb, as well as strong cheese.

➤ **SERVICE AND CELLARING**

It can be served at 13-14° C or kept in cellar between 8 to 10 years.