

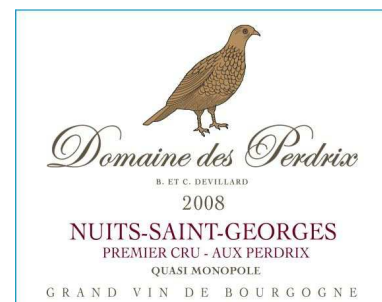


NUITS-SAINT-GEORGES PREMIER CRU « AUX PERDRIX » 2008

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 5hectares are Nuits Saint-Georges Premiers Crus 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 of Burgundy.

<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>	Village Premier Cru
<u>Vintage</u>	2008



➤ **TERROIR**

Clayey-limestone ground, with a limestone predominance.

➤ **WINEMAKING AND AGING**

Grapes are harvested by hand then sorted out and totally destemmed. Maceration is made and alcoholic fermentation lasts from 15 to 18 days in temperatures' control vats, with punching of the cap. Aging is 100 % made in oak barrels with 30 to 40 % of new barrels during 18 month. 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**

The Nuits Saint Georges Premier Cru Aux Perdrix 2008 has a beautiful dark red colour with purple tints. The nose is intense with little dark fruits aromas (strawberry, raspberry). This wine is full-bodied: tannins are delicate, silky and mature. The mouth develops mineral and fruity notes. Superb wine.

➤ **FOOD AND WINE PAIRINGS**

It will perfectly match with meats in sauce like beef bourguignon or coq au vin, red meat like 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.