



---

## NUITS-SAINT-GEORGES PREMIER CRU « AUX PERDRIX » 2005

---

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.

<b><u>Grape variety</u></b>	100 % Pinot Noir
<b><u>Origin</u></b>	Burgundy – France
<b><u>Area</u></b>	Côte de Nuits
<b><u>Type of cru</u></b>	Premier Cru
<b><u>Appellation</u></b>	Nuits-Saint-Georges Premier Cru Contrôlée
<b><u>Vintage</u></b>	2005

### ➤ **Soil**

Clayey-limestone ground, with a limestone 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 lasts 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**

This sensual and heady wine brings out black fruits aromas (blackberry, bilberry). Mouth reveals silky and ripe tannins, with a very good aromatic persistence.

### ➤ **Wine and food marriage**

It will perfectly go with meats in sauce like boeuf bourguignon or coq au vin, red meat like prime cut of beef, leg of lamb, as well as strong cheese.

### ➤ **Service and storage**

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