



## NUITS-SAINT-GEORGES PREMIER CRU « AUX PERDRIX » 2003

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>	2003	

### ➤ **Soil**

Clayey-limestone ground, with a limestone predominance.

### ➤ **Vinification and maturing**

Grapes are hand-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 wine has a wonderful black red robe, dark and intense. The nose is rich, powerful and complex, with toasted aromas of vanilla and liquorice which are evaluating to notes of ripe black fruits Tannins are deep and rich. The palate is structured and fleshy with mineral flavors, spicy and smoky. with at the endtaste, fruity and salty notes.

### ➤ **Wine and food marriage**

It will perfectly match the grilled red meat, the meat sauce, the exotic dishes and the fat cheese

### ➤ **Service and storage**

It can be served now at 13-14° C or kept in cellar more than 10 years.