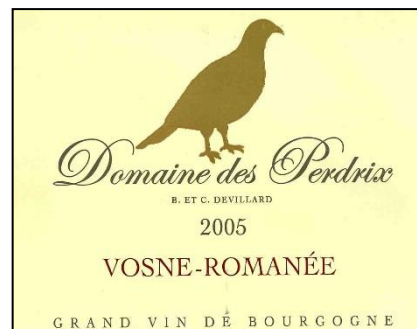

VOSNE ROMANÉE 2005

Bertrand and Christiane Devillard took over the exploitation of Domain 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 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 imaget for 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>	Vosne Romanée Contrôlée
<u>Vintage</u>	2005



➤ **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 last 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**

The Vosne-Romanée 2005 has a beautiful depth and dark red colour. The nose is powerful and deep with mild spices (pepper and nutmeg) and black berries (black Cherry and blackcurrant). On the mouth, elegance and finesse : the wine is rich, Dense and fleshy. It develops spiced and fruits notes. Tannins are riped and powerful.

➤ **Food and wine marriage**

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

➤ **Service and storage**

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

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