

VOSNE ROMANÉE DOMAINE DES PERDRIX

VINTAGE 2004

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.

Grape variety : 100 % Pinot Noir
Origin : Bourgogne - France
Area : Côte de Nuits
Type of Cru : Village
Appellation : Vosne-Romanée Contrôlée



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.

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The **Vosne Romanée 2004 of Domaine des Perdrix** has a beautiful dark velvet red colour and limpid. The nose develops roasty, toasted and salty aromas evolving on black berries (blueberry, blackberry). Tannins are silky and round. The mouth is rich and solid.

The **Vosne Romanée 2004 of Domaine des Perdrix** can kept in cellar between 3 to 5 years.

FOOD AND WINE PAIRINGS

The **Vosne Romanée 2004 of Domaine des Perdrix** will perfectly match with :

- Cut of beef, beef coast
- Duck cutlet with honey
- Goat fresh cheese

It can be served at the ideal temperature of 13-14 °C

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