



NUITS-SAINT-GEORGES PREMIER CRU « LES TERRES BLANCHES » 2012

Managed by Bertrand & Christiane Devillard and their children Amaury & Aurore since 1996, the Domaine des Perdrix, located in Côte de Nuits spreads over 12 hectares in the best terroirs within the villages of Nuits-Saint-Georges and Vosne-Romanée. Nearly 5 hectares of the estate produce Nuits Saint Georges Premier Cru, among which the excellent "Aux Perdrix" is a quasi monopole (99%). The quality of the vineyards, their rigorous management and vinification have established the Domaine des Perdrix as a renowned Domaine, one of the best amongst the "Grands Vins de Bourgogne".

<u>Grape Variety</u>	100 % Chardonnay
<u>Origine</u>	Bourgogne – France
<u>Area</u>	Côte de Nuits
<u>Appellation</u>	Nuits-Saint-Georges Premier Cru « Terres Blanches »
<u>Type of Appellation</u>	Premier Cru – 0.33 hectares (0.82 acres)
<u>Vintage</u>	2012



➤ **TERROIR**

Limestony and clayey with clay predominance. Plot of 0.33 ha (0.82 acres) located right up to the famous Premier Cru « Aux Perdrix ». We are in the South of the village of Nuits-Saint-Georges and these vines are planted on smooth south facing slopes.

➤ **WINE MAKING AND AGING**

Grapes are harvested by hand then pressed in a pneumatic press. Alcoholic fermentation and maturing are 100 % made in oak barrels with 50 % of new barrels. Malolactic fermentation is 100% realised. 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**

Beautiful bright and green gold colour.

The nose is intense and very expressive dominated by white flowers flavours, gingerbread, orange peels and hazelnut.

On the palate, the wine is mineral and lightly salty that makes salivate. Nicely buttery, it is a wine to keep a couple of years before to be enjoyed.

➤ **FOOD AND WINE PAIRINGS**

The Nuits-Saint-Georges Premier Cru 'Les Terres Blanches' 2012 will perfectly match with dishes where fish is highlighted as pike-perch, monkfish with gambas and strong cheeses as Soumaintrain or Bleu d'Auvergne.

➤ **SERVICE AND CELLARING**

Temperature to taste: 13.14° C. Potential to be cellared : 10 years.