



NUITS-SAINT-GEORGES PREMIER CRU « LES TERRES BLANCHES » 2009

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 « Les Terres Blanches »
<u>Type of Appellation</u>	Premier Cru – 0.33 hectares (0.82 acres)
<u>Vintage</u>	2009



➤ 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 clear and shiny colour with greens reflects. The nose develops aromas of white floral like whitethorn and is very fresh. In mouth, the wine develops acidulous notes with lime and finish with touch of Danish pastry. The acidity brings freshness and a good balance to the wine.

➤ FOOD AND WINE PAIRINGS

The Nuits-Saint-Georges Premier Cru « Les Terres Blanches » 2009 is perfect with shellfishes, fishes in a sauce and « blue » cheese.

➤ SERVICE ET GARDE

Temperature to taste: 13.14° C. To keep in cellar and taste in 10 years.