

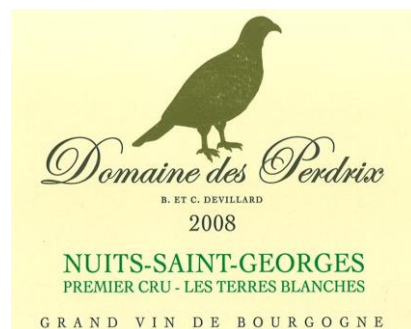


NUITS-SAINT-GEORGES PREMIER CRU « LES TERRES BLANCHES » 2008

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 5 hectares are Nuits Saint Georges Premier Cru 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 of the greatest fame and image of Great Wines of Burgundy.

<u>Grape variety</u>	100 % Chardonnay
<u>Origin</u>	Burgundy - France
<u>Region</u>	Côte de Nuits
<u>Category</u>	Premier Cru
<u>Appellation</u>	Nuits-Saint-Georges Premier Cru Contrôlée
<u>Vintage</u>	2008



➤ Vinification and maturing

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. Stirring of the lees is made once a week. Malolactic fermentation is 100% realised. Wine is bottled in Traditional Burgundy bottles

➤ Characteristics

Nuits Saint Georges 1^{er} Cru « Les Terres Blanches » 2008 has a beautiful clear and shiny colour with greens reflects.

The nose develops aromas of white floral of citrus fruit (grapefruits and lemon) and has mineral aromas.

In mouth, the wine is fresh and fruity with mint notes. The acidity brings freshness and a good balance to the wine.

➤ Food and wine marriage

Nuits Saint Georges 1^{er} Cru « Les Terres Blanches » 2008 is perfect with shellfishes, fishes in a sauce and « blue » cheese.

➤ Service and storage

Temperature to taste : 13.14° C

To keep in cellar and taste in 10 years.