

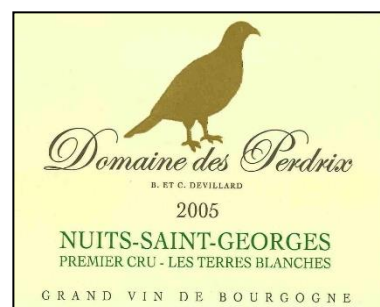


NUITS-SAINT-GEORGES PREMIER CRU « TERRES BLANCHES » 2005

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.

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| <u>Grape variety</u> | 100 % Chardonnay |
| <u>Origin</u> | Bourgogne – France |
| <u>Region</u> | Côte de Nuits |
| <u>Category</u> | Premier Cru |
| <u>Appellation</u> | Nuits-Saint-Georges Premier Cru Contrôlée |
| <u>Vintage</u> | 2005 |



➤ Terroir

Limestony and clayey with clay predominance. Plot of 0,33 hectares (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 facing slopes.

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

➤ Tasting notes

Delicate wine, less fleshy than Nuits-Saint-Georges village, but longer and finer. Young vine having succeeded in the vintage 2005.

➤ Food and wine pairings

The Nuits Saint Georges 1^{er} Cru « Les Terres Blanches » 2005 will perfectly pair with shellfishes, fishes in a sauce and blue cheeses.

➤ Service and cellaring

Temperature to taste : 13-14° C or to keep in cellar for 4 to 5 years.