

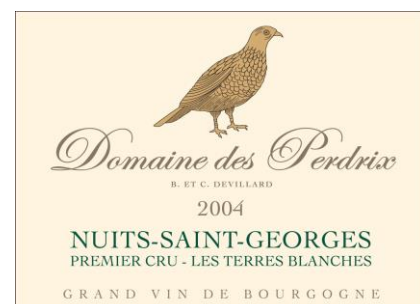
# NUITS-SAINT-GEORGES PREMIER CRU TERRES BLANCHES

## DOMAINE DES PERDRIX - VINTAGE 2004

*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.*

**Grape variety:** 100 % Chardonnay  
**Origin:** Bourgogne – France  
**Region:** Côte de Nuits  
**Category:** Premier Cru  
**Appellation :** Nuits-Saint-Georges premier Cru Contrôlée



### 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 70% of new barrels. Stirring of the lees is made once a week.

Malolactic fermentation is 100% realised.

Wine is bottled in Traditional Burgundy bottles.

### VINTAGE 2004

**Nuits Saint Georges 1<sup>er</sup> Cru « Les Terres Blanches » 2004** has a clear and bright yellow colour with greens reflects.

The nose is mineral, it reveals menthol notes and develops citrus fruit (lime), eucalyptus and flinty aromas.

In mouth, the wine express minerality and salty notes, as well as grilled notes from ageing in oak barrel. This pure and fresh wine has an elegant structure.

### FOOD PAIRINGS

**Nuits Saint Georges 1<sup>er</sup> Cru « Les Terres Blanches » 2004** is perfectly pair with shellfishes, fishes in a sauce and « blue » cheese.

### SERVICE AND CELLARING

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