



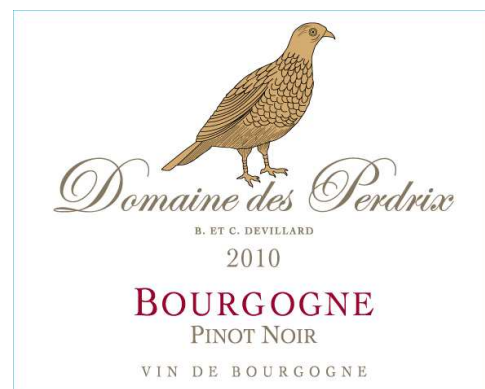
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## BOURGOGNE PINOT NOIR 2010

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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 quasimonopole (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".

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|-----------------------------------|--|
| <b><u>Grape variety</u></b>       | 100 % Pinot Noir                       |
| <b><u>Origin</u></b>              | Burgundy – France                      |
| <b><u>Area</u></b>                | Côte de Nuits                          |
| <b><u>Appellation</u></b>         | Bourgogne                              |
| <b><u>Type of Appellation</u></b> | Régionale – 2.90 hectares (7.16 acres) |
| <b><u>Vintage</u></b>             | 2010                                   |



### ➤ **TERROIR**

This cuvée comes from several plots we own and located on the village of Premeaux-Prissey. The soils are mixed with clay and limestone with clay predominance. It represents 1.98ha (4.9 acres) with a density of plantation of 13 000 vines/hectare

### ➤ **WINEMAKING AND AGING**

Grapes are harvested by hand then sorted out and totally destemmed. Maceration is made and alcoholic fermentation lasts from 12 to 15 days in temperatures' control vats, with punching of the cap. Aging is 20 % made in oak barrels during 12 months. Malolactic fermentation is 100 % realized. 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**

This Bourgogne Pinot Noir Domaine des Perdrix 2010 has a beautiful garnet dress with purplish tints. The nose is fresh and intense. Aromas are opening on black fruits (blackcurrant, dark cherry) developing on cinnamon and ginger. The mouth is smooth, rich with a great volume. We taste again the black fruits and light woody notes we got on the nose. Great potential

### ➤ **FOOD AND WINE PAIRINGS**

The Bourgogne Pinot Noir 2010 is perfect with white meat in sauce, red grilled meat and chasses.

### ➤ **SERVICE AND CELLARING**

Temperature to keep in cellar: 13-14° C and can be kept from 3 to 5 years.