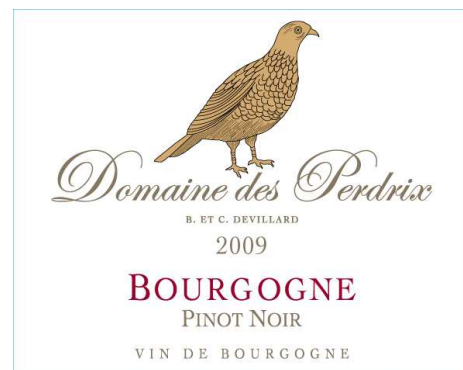




BOURGOGNE PINOT NOIR 2009

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-Romanee. 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".

<u>Grape variety</u>	100 % Pinot Noir
<u>Origin</u>	Burgundy – France
<u>Area</u>	Côte de Nuits
<u>Appellation</u>	Bourgogne
<u>Type of Appellation</u>	Régionale – 1.98 hectares (4.9 acres)
<u>Vintage</u>	2009



➤ **TERROIR**

This cuvée come 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 month. 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**

Beautiful dark ruby colour with purple tints.

The nose develops aromas of black mature fruits (blackcurrant) with some woody notes.

In the mouth, the wine is rosy, strong with tastes of mature fruits and notes of liquorice. The tannins are delicate and silky.

➤ **FOOD AND WINE PAIRINGS**

The Bourgogne Pinot Noir 2009 is perfect with white meat in sauce, red grilled meat and chesses.

➤ **SERVICE AND CELLARING**

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