



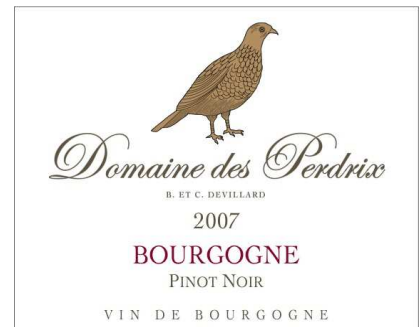
Domaine des Perdrix

Bourgogne Pinot Noir 2007

Bertrand and Christiane Devillard took over the wine estate 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 Premiers Crus of which the Premier Cru "Aux Perdrix" which is totally owned (99 %).

The quality of its soils, the rigour which is brought to cultural manners, the vinification and the maturing are worth to Domaine des Perdrix one of the greatest fame and image of Great Wines of Burgundy

<u>Cépage</u>	100 % Pinot Noir
<u>Origine</u>	Burgundy – France
<u>Région</u>	Côte de Nuits
<u>Catégorie</u>	régionale
<u>Appellation</u>	Bourgogne Pinot Noir Contrôlée
<u>Millésime</u>	2007



Soil

Clay-limestone ground, with a clayey tendency.

► Vinification et élevage

Grapes are harvested in leaky boxes and sorted out. They are destemmed and put in tanks. Punching of the cap is made during alcoholic fermentation, without pumping over. Fermentation on the skins owed between 15 and 20 days then wine is put in oak barrels, after a light settling of the juice, for a period of ageing included between 12 and 18 months. Wine making and maturing are carefully followed by Robert Vernizeau, a talented winemaker.

► Caractéristiques

Bourgogne Pinot Noir 2007 of Domaine des Perdrix has a beautiful ruby dark colour and limpid. The nose develops red fruits aromas and a touch of acidity and spicy note (white pepper). In mouth, the wine is fresh with a beautiful acidity. The wine develops fruits aromas like currant. Well balance.

► Accompagnement

Bourgogne Pinot Noir 2007 is perfect with white meat in sauce, red grilled meat and chesses.

► Dégustation et conservation

Temperature to keep in cellar: 13-14° C

To conserve from 3 at 5 years.