



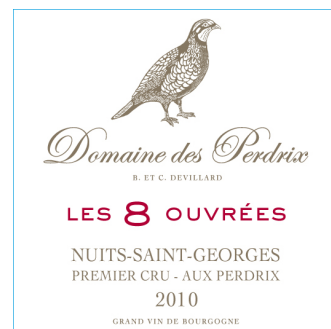
NUITS-SAINT-GEORGES PREMIER CRU « Aux Perdrix » 2010

Cuvée « LES 8 OUVRÉES »

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 the great soils of Nuits Saint-Georges and Vosne Romanée. About 5 hectares are Nuits Saint-Georges Premier Cru, among which the famous Premier Cru "Aux Perdrix" which is quasi-totally owned (99 %).

The quality of its soil, the precision and rigour of our philosophy of work are made Domaine des Perdrix one of the leader name from Burgundy.

<u>Grape variety</u>	100 % Pinot Noir
<u>Origin</u>	Burgundy – France
<u>Area</u>	Côte de Nuits
<u>Appellation</u>	Nuits-Saint-Georges Premier Cru « Aux Perdrix »
<u>Cuvée</u>	« Les 8 Ouvrées »
<u>Vintage</u>	2010



➤ **INTRODUCTION TO THE CUVÉE**

This cuvée had been produced to pay tribute to history. Indeed, it comes from the oldest vines planted in 1922 of the famous Premier Cru “Aux Perdrix” and covers 8 *ouvrées*. The vines are located on the north side of the climat (East exposure) on a clayey dominance soil. The world “ouvrée” is the unit measure used in Burgundy for the vines surface. It used to represent the surface that a winegrower could dig on 1 day and corresponds to 4.28 ares (0.105 acres).

In 2010, 6 barrels had been produced, aged and bottled in bottles (75cl), magnums (1.5l), jeroboams (3l) and matusalems (6l) representing 1344 flasks.

➤ **WINEMAKING & AGING**

Grapes are harvested by hand then sorted out and totally destemmed. Maceration is made and alcoholic fermentation lasts from 15 to 18 days in temperatures' control vats, with punching of the cap. Aging is 100 % made in oak barrels with 100 % of new barrels during 18 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**

The nose is very expressive, intense on black fruits aromas (black currant, blueberry) and smooth spices. Nice complexity. The palate is nicely balanced, full with a great volume. Some mineral notes with black fruits show a lovely harmony. The tannins are here but not aggressive, they are well integrated. Splendid finish and length. The wine stays for long minutes.

➤ **FOOD AND WINE PAIRINGS**

The Nuits-Saint-Georges Premier Cru “Les 8 Ouvrées” will perfectly go with meats in sauce like beef bourguignon or coq au vin, red meat like prime cut of beef, leg of lamb, as well as strong cheese.

➤ **SERVICE AND CELLARING**

It can be served at 13-14° C or kept in cellar between 8 to 10 years.