

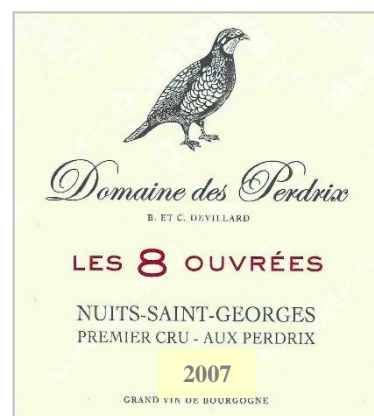


NUITS-SAINT-GEORGES PREMIER CRU AUX PERDRIX CUVÉE « LES 8 OUVRÉES » 2007

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 Premiers Crus 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 one of the greatest fame and image of Great Wines of Burgundy.

<u>Grape variety</u>	100 % Pinot Noir
<u>Origin</u>	Burgundy – France
<u>Area</u>	Côte de Nuits
<u>Type of cru</u>	Premier Cru
<u>Appellation</u>	Nuits-Saint-Georges Premier Cru Contrôlée
<u>Vintage</u>	2007



SOIL

Clayey-limestone ground, with a limestone predominance.

VINIFICATION & AGEING

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 lasts 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.

TASTING NOTES

The Nuits Saint Georges 1er cru Aux Perdrix, Cuvée Les 8 Ouvrées 2007 has a very beautiful deep and dark colour with purple garnet tints.

The nose develops black fruits aromas (blackcurrent, blueberry), smoky and truffle aromas.

The mouth recalls black fruits and liquorice. Tannins are present and silky, with richness, density and a long aftertaste.

GASTRONOMY

It will perfectly go with meats in sauce like boeuf bourguignon or coq au vin, red meat like prime cut of beef, leg of lamb, as well as strong cheese.

SERVICE & STORAGE

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