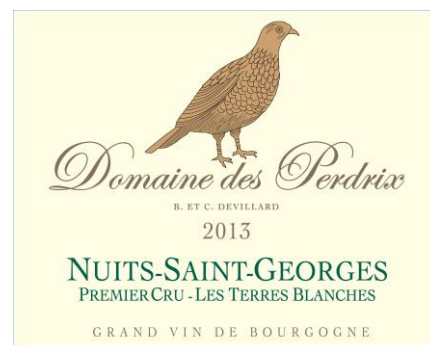




## NUITS-SAINT-GEORGES PREMIER CRU 'LES TERRES BLANCHES' 2013

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 quasi-monopole (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".

<b><u>Grape Variety</u></b>	<b>100 % Chardonnay</b>
<b><u>Origine</u></b>	<b>Bourgogne – France</b>
<b><u>Area</u></b>	<b>Côte de Nuits</b>
<b><u>Appellation</u></b>	<b>Nuits-Saint-Georges Premier Cru 'Les Terres Blanches'</b>
<b><u>Type of Appellation</u></b>	<b>Premier Cru – 0.33 hectares (0.82 acres)</b>
<b><u>Vintage</u></b>	<b>2013</b>



### ➤ **TERROIR**

Limestony and clayey with clay predominance. Plot of 0.33 ha (0.82 acres) located right up to the famous Premier Cru « Aux Perdrix ». We are in the South of the village of Nuits-Saint-Georges and these vines are planted on smooth south facing slopes.

### ➤ **WINE MAKING AND AGING**

Grapes are harvested by hand then pressed in a pneumatic press. Alcoholic fermentation and maturing are 100 % made in oak barrels with 50 % of new barrels. Malolactic fermentation is 100% realised. 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**

Lovely bright gold colour with intense tints.

On the nose, it express flavourful white fruits perfumes (white peach) and spices (white pepper). Kind of saltiness. After few minutes the nose is also expressing lime notes.

The attack is vibrant and fresh. Volume is generous and harmonious surrounding by a fine minerality.

### ➤ **FOOD AND WINE PAIRINGS**

Our Nuits-Saint-Georges Premier Cru 'Les Terres Blanches' blanc 2013 is perfect with fine shellfishes as lobster ; fishes in a sauce and some blue cheese as Fourme d'Ambert or Roquefort.

### ➤ **SERVICE AND CELLARING**

It can be served from now at the ideal temperature of 12° C or cellared for 5 to 8 years.