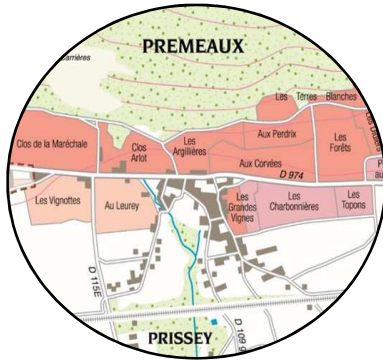


# BOURGOGNE PINOT NOIR 2014



## TERROIR

Our vineyard of Bourgogne Pinot noir is blended with several plots locating in Premeaux-Prissey. Vines have been planted between 1956-1965. Grapes are classified as the others grapes classified in Premier Cru, making a qualitative wine.

Surface : 1,98 hectares. (4,89 acres)

Climat & Soil : Clay and limestone soil with clay predominance.

## WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand.

Before beginning the alcoholic fermentation we make a cold pre-fermentation during 4 to 6 days to work on the phenolic component's extraction. Grapes are previously partially destemmed. Then full maceration lasts for 15 days during which we'll use only pigeages (punching the cap). Intensity and numbers are lead to the concentration of tannins, perfumes and colour.

Alcoholic fermentation is realized with natural yeasts.

## AGING

After maceration, free and press juices are separated for aging.

Aging process is taking place 20% in traditional Burgundian 228 liters barrels during 12 months with 10% of new barrels. We only use French oak coming mainly from Bourgogne, Allier and Vosges forests.

## TASTING NOTES

### EYE

Bright pretty ruby colour.

### NOSE

Sweety fruits and stone fruits aromas as strawberry and cherries.

Fresh and delicate nose.

### PALATE

Liquorice notes .

Hazelnut and almond aromas.

Smoothy and silky tannins.

## SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar for 3 to 5 years.

## FOOD & WINE PAIRINGS

Our Bourgogne Pinot Noir 2014 will perfectly match with duck slivers or pork chop or deli meats as well as fresh goat's cheeses..



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