



BOURGOGNE PINOT NOIR 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".

<u>Grape variety</u>	100 % Pinot Noir
<u>Origin</u>	Burgundy – France
<u>Area</u>	Côte de Nuits
<u>Appellation</u>	Bourgogne
<u>Type of Appellation</u>	Régionale – 2.90 hectares (7.16 acres)
<u>Vintage</u>	2013



➤ **TERROIR**

This cuvée come from several plots we own and located on the village of Premeaux-Prissey. The soils are mixed with clay and limestone with clay predominance. It represents 1.98ha (4.9 acres) with a density of plantation of 10 000 vines/hectare

➤ **WINEMAKING AND AGING**

Grapes are harvested by hand then sorted out and totally destemmed. Maceration is made and alcoholic fermentation lasts from 12 to 15 days in temperatures' control vats, with punching of the cap. Aging is 20 % made in oak barrels (10% new oak) during 10 months. 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**

Lovely ruby colour with purple tints.

The nose is opened and powerful. It develops fresh red fruits aromas with mineral and leather aromas. On the palate, the wine is well balanced with silky tannin. We also fell the red fruits aromas with a nice freshness. Pleasant and long aftertaste

➤ **FOOD AND WINE PAIRINGS**

Our Bourgogne Pinot Noir 2013 will perfectly pair with white meat in sauce, red grilled meat and chesses.

➤ **SERVICE AND CELLARING**

It can be served from now at the ideal temperature of 13-14° C or cellared for 3 to 5 years.