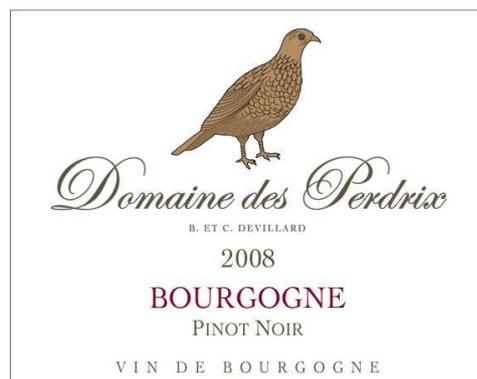




Bourgogne Pinot Noir 2008

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>	Bourgogne
<u>Type of Appellation</u>	Regional – 1.98 hectares (4.9 acres)
<u>Vintage</u>	2008



➤ **TERROIR**

Clay-limestone soil, with a clayey tendency.

➤ **WINEMAKING AND 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 20 % made in oak barrels during 12 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 Bourgogne Pinot Noir Domaine des Perdrix 2009 has a beautiful dark ruby colour with purple tints. The nose develops aromas of red fruits as cherry, strawberry and redcurrant with spices influences (white pepper).

In the mouth, the wine is fresh with aromatic red fruits notes (redcurrant). Tannins are present and smooth. Nice length.

➤ **FOOD AND WINE PAIRINGS**

Bourgogne Pinot Noir 2008 is perfect with white meat in sauce, red grilled meat and chesses.

➤ **SERVICE AND CELLARING**

Temperature to keep in cellar: 13-14° C and can be kept from 3 to 5 years.