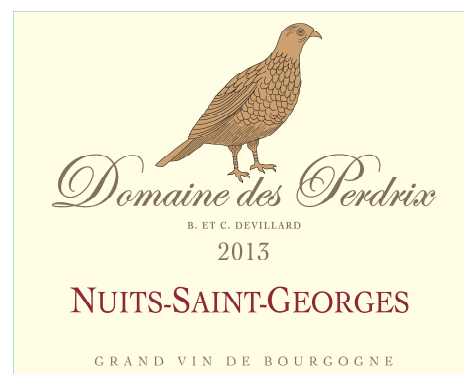




NUITS-SAINT-GEORGES 2013

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>	Nuits-Saint-Georges
<u>Type of Appellation</u>	Village – 1.15 hectares (2.84 acres)
<u>Vintage</u>	2013



➤ **TERROIR**

Clayey-limestone soil, with a clayey predominance. We own 1.15 hectares located North of NSG and divided in 3 plots: Bas de Combes, Aux Réas and Japiots.

➤ **WINEMAKING AND AGING**

Grapes are harvested by hand then sorted out and totally destemmed. Maceration is made and alcoholic fermentation lasts from 15 to 20 days in temperatures' control vats, with punching of the cap. Aging is 100 % made in oak barrels (35% new oak) during 14 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**

Beautiful and deep ruby colour, clear
Expressive nose, rich, with red alcoholic fruits (cherry) and chocolate aromas.
On the palate, the wine is powerful and develops a great volume. We feel again the fruits notes surrounding by spices touch (nutmeg, pepper). Tannins are ripe and smooth.

➤ **FOOD AND WINE PAIRINGS**

Our Nuits-Saint-Georges 2013 will perfectly match with beef ribs, beef steak, duck cutlet with honey, as well as goat fresh cheese.

➤ **SERVICE AND CELLARING**

It can be served from now at the ideal temperature of 13-14° C or cellared for 5 to 8 years.