

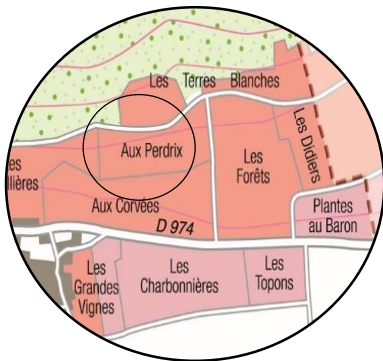


Domaine des Perdrix

B. ET C. DEVILLARD

NUITS-SAINT-GEORGES PREMIER CRU AUX PERDRIX

2013



TERROIR

Our vineyard 'Aux Perdrix' is one of the most beautiful and qualitative Premier Cru of Nuits-Saint-Georges. The plot is owned at 99% : it's almost a monopole, we are the only producer of this famous terroir ! Vines were planted between 1922 and 1955.
Area : 3,4515 hectares (8,52 acres)
Climat & Soil : South-east facing slope in south Nuits-Saint-Georges. Soil is composed by limestone and clay with a 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 wines are separated for aging. Aging process is taking place 100% in traditional Burgundian 228 liters barrels during 15 months with around 60% of new barrels.

We only use French oak coming mainly from Bourgogne, Allier and Vosges forests.

TASTING NOTES

EYE

Bright and intense deep ruby colour with purple tints.

NOSE

The nose is expressive and powerful, opening on some red fruits aromas (strawberry) surrounding by a precise flintiness.

PALATE

On the palate, the red fruits notes are predominant. The wines is full body and rich with integrated tannins. Balanced and intense, to be cellared.

SERVICE & CELLARING

It can be served at the ideal temperature of 13-14°C or cellared for 8 to 10 years.

FOOD & WINE PAIRINGS

Our Nuits-Saint-Georges Premier Cru Aux Perdrix 2013 will perfectly pair with meats in sauce as beef bourguignon or coq au vin, red meat as prime cut of beef, leg of lamb, as well as strong cheeses :

Munster or Cîteaux.



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NUITS-SAINT-GEORGES PREMIER CRU AUX PERDRIX

2013



16/20



18/20



« Robe profonde, aux arômes intenses et fins de cerises noires, d'épices, de fleurs... Le vin est concentré à souhait, dense, juteux, plein d'énergie, le tout avec des tanins veloutés et élégants. Top ! »
N°126 Nov/Dec 2015



89/100



« The expressive nose displays plenty of wood toast and spice along with dark berry fruit, earth and violet. The rich and relatively full-bodied flavors possess a lush, even opulent mouth feel where there is sufficient underlying acidity to maintain the freshness and verve on the sappy finish. » Issue 60, October 2015



94/100



« Owned 99.5% by Bertand Devillard, this is described (somewhat provocatively) as a "quasi-monopole" (near monopoly) on the label. It's a mid-slope vineyard of 3.5 hectares, which has yielded an impressive wine: pepper spicy and fresh, with nuanced tannins, some red fruit succulence and just a nip of tannin. Among the finer Nuits St Georges Premiers Crus in 2013. 2017-25 »

Burgundy 2013 Special report, January 2015



92/100



« Balance is the key here, uniting all the elements. Sweet black cherry, licorice and spice notes integrate with a smooth texture, bright acidity and polished tannins. Fine length. Drink now through 2021. 900 cases made. black cherry – BS » May 31, 2016



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