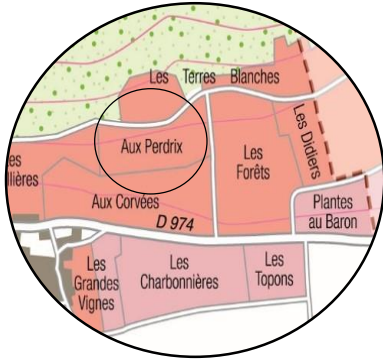


NUITS-SAINT-GEORGES PREMIER CRU AUX PERDRIX *Cuvée 'LES 8 OUVRÉES'* 2013



TERROIR

This cuvée had been produced to pay tribute to history. Indeed, it comes from the oldest vines planted in 1922 of the famous Premier Cru 'Aux Perdrix' and covers a size of 8 *ouvrées*. The word 'ouvrées' is the unit measure used in Bourgogne for the vines surface. It used to represent the surface that a winegrower could dig in 1 day and corresponds to 4,28 ares (0,105 acres).

Total area : 34,24 ares (1/3 of a hectare)

Climat & Sol : The vines are located on the north side of the climat and face east on a clayey dominance soil.

WINEMAKING

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

We work with 100% full clusters.

Before beginning the alcoholic fermentation we make a cold pre-fermentation during 4 to 6 days to work on the phenolic component's extraction. Then full maceration lasts for 15 days during which we'll only use 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 100% of new barrels.

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

TASTING NOTES

EYE

Bright and intense ruby colour with purple tints.

NOSE

The nose is open, well expressive and powerful. First notes are dominated by intense fruits (dark, raspberry and cherry) surrounding by leather and mineral flavours.

PALATE

On the palate, we experience a delicate freshness and a balance intensity. Smooth structure with soft tannins.

SERVICE & CELLARING

It can be served at the ideal temperature of 13-14°C or cellared for 8 to 12 years.

FOOD & WINE PAIRINGS

The Nuits-Saint-Georges Premier Cru Aux Perdrix, cuvée "Les 8 Ouvrées" 2013 will perfectly go with strong meats as wild game : boar, deer, ostrich or lamb as well as Camembert roasted with almonds. .

