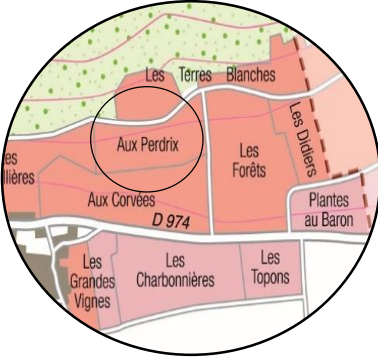


NUITS-SAINT-GEORGES PREMIER CRU AUX PERDRIX *Cuvée 'LES 8 OUVRÉES'*

2014



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.

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 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 15/18 months with 100% of new barrels.

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

TASTING NOTES

EYE

Beautiful and bright garnet colour with purple tints.

NOSE

The nose is concentrated with black fruits aromas (blackcurrant and black cherry are predominant).

PALATE

On the palate, the wine is generous, rich with a long aftertaste.

SERVICE & CELLARING

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

FOOD & WINE PAIRINGS

Our Nuits-Saint-Georges Premier Cru Aux Perdrix Cuvée Les 8 Ouvrées 2014 will perfectly pair with games as pheasant with mushrooms in sauce, guinea fowl ; red meats as rack of lamb, roast beef.





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

2014



16/20 'Le Top'

N°124 Juillet/Août 2015



94/100

Burgundy 2014 Special report, January 2016

Tim Atkin MW



92/100



BURGHOUND.COM
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« While this also has a touch of VA it is all but invisible and probably wouldn't bother even those particularly sensitive to it though everyone varies in this regard. Once again notes of menthol sit atop the notably ripe dark berry fruit, spice and floral scents. There is outstanding mid-palate concentration to the exceptionally ripe, sappy and opulent middle weight plus flavors that culminate in a dense, firm and powerful finale. Like the straight Aux Perdrix my suggested drinking window is shorter than it might otherwise be due to concerns about whether the VA will become more evident with age. If it doesn't, this should reward 12 to 15 years of cellaring. »
Issue 64, October 8th, 2016



94/100



WINEENTHUSIAST
MAGAZINE

Editor Choice

« The wine comes from a parcel of 90-year-old vines at the heart of the Perdrix vineyard, measuring eight ouvrées or the amount of vines eight workmen could cover in a day. That anecdote aside, this is an impressively structured wine, dark with tannins and with a firm dry core. It does have juicy black fruits although these are right at the back of the line at the moment. So the wine needs to age and will be ready from 2022. »

12/31/2016



Domaine des Perdrix

B. ET C. DEVILLARD