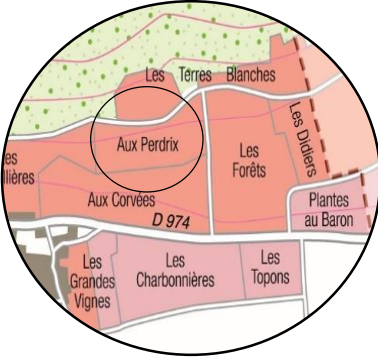


NUITS-SAINT-GEORGES PREMIER CRU AUX PERDRIX *Cuvée 'LES 8 OUVRÉES'* 2015



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

Lovely garnet-red colour.

NOSE

The nose is intense, complex and rich with riped fruits and mild-spices aromas as vanilla and cocoa aromas.

PALATE

On the palate, the wine is massive, needs to breath, dense and recall the red fruits and spices notes.

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 2015 will perfectly pair with marinated games as deer with prunes, venaison's shoulder with cranberries as well as raw milk cheeses like époisses and chource.

