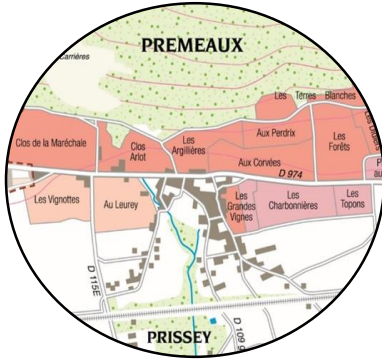


# BOURGOGNE PINOT NOIR

## 2016



### 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 20% in traditional Burgundian 228 liters barrels during 12 months with 10% of new barrels.

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

### Key points

**A Bourgogne from Nuits !**  
**Surprising style and complexity**

**Great wine to be enjoyed now**  
**Higher end entry level AOC**  
**Strong signature**

### TERROIR

Our vineyard of Bourgogne Pinot noir is blended with several plots locating in Premeaux-Prissey. Vines have been planted between 1956-1965. Grapes are threatened as the others grapes classified in Premier Cru, making a qualitative wine.

Surface : 2,97 hectares. (7,18 acres)

Climat & Soil : Clay and limestony soil with clay predominance.

### TASTING NOTES

#### EYE

Pretty dark ruby colour with purple tints.

#### NOSE

Developping red fruits aromas as cherry and mashed strawberry.

Intense and rich.

#### PALATE

On the palate, the wine is round, fresh and structured. Red fruits notes remain on the generous aftertaste with smooth tannins.

### SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar for 3 to 5 years.

### FOOD & WINE PAIRINGS

Our Bourgogne Pinot Noir 2016 will perfectly match with a Lapin Forestière or Veal Quenelle with a Lyonnaise sauce.





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2016



*Domaine des Perdrix*

B. ET C. DEVILLARD