



Domaine des Perdrix

B. ET C. DEVILLARD

ECHEZEAUX DU DESSUS GRAND CRU

2016

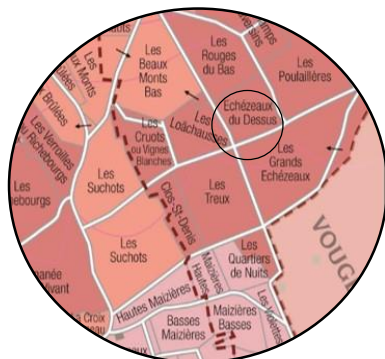
TERROIR

The Echezeaux Grand Cru are one of the most awarded Grand Cru from Côte de Nuits and cover 36 hectares.

They are located between Chambolle-Musigny and Vosne-Romanée, facing Vougeot. The name came from an old French term 'Es Chazeaux' meaning 'houses' which comes from the Gallo-Romaine period.

11 climats produce Echezeaux among which 'Du Dessus' which are with 'Les Champs Traversins' and 'Les Poulailières' the heart of the Grand Cru.

We have the chance to own 0,85 hectare of Echezeaux Du Dessus. This single cuvée comes from only 2 barrels we selected.



WINEMAKING

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

We work since 2014 with 'vendanges entières' full clusters (80%).

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 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 18 months with 100% of new barrels.

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

TASTING NOTES

EYE

Pretty garnet colour with purple tints.

NOSE

The nose is very powerful, developing black fruits aromas like cassis and blueberry.

PALATE

On the palate, the wine is dense. The tannins are fresh and silky with a good length.

A great wine to age.

SERVICE & CELLARING

It can be served at the ideal temperature of 13-14°C or kept in cellar between 15 to 20 years.

FOOD & WINE PAIRINGS

Echezeaux Du Dessus Grand Cru 2016 will perfectly pair with a soft cooked foie-gras, cooked in a sauce venaisons or refined cheese, soft and strong as Brillat-Savarin.



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