

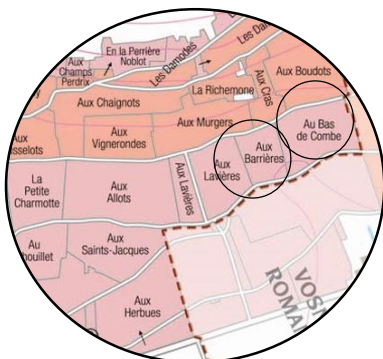


Domaine des Perdrix

B. ET C. DEVILLARD

NUITS-SAINT-GEORGES

2016



TERROIR

Our vineyards producing our Nuits-Saint-Georges are located in the climats « Au Bas de Combe » and « Aux Barrières ». Au bas de Combe is one of climat the most renowned with its style of Vosne-Romanée and for its quality. .

Total area: 1,16 hectares, 2 plots (2,86 acres) planted in 1937 and 1944.

Climat & Soil : Climats are located in North of Nuits-Saint-Georges before the climats of Vosne-Romanée. The soil is composed by limestone and clay with clay predominance.

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. 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 15 months with 30% of new barrels.

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

TASTING NOTES

EYE

Beautiful garnet-dark ruby colour.

NOSE

The nose develops spicy, black fruits and leather notes.

PALATE

On the palate, the wine is well structured and chewy

Nice black fruits aromas.
Tannins are long and present.

SERVICE & CELLARING

It can be served now at the ideal temperature of 13-14°C or cellared for 5 to 8 years. Great potential.

FOOD & WINE PAIRINGS

The Nuits-Saint-Georges 2016 will perfectly pair with roasted lamb, roastbeef or dishes with duck or pork.



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