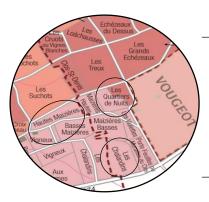


VOSNE-ROMANÉE 2016



WINEMAKING

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

Before beginning the alcoholic fermentation we make a cold prefermentation during 4 to 6 days to work on the phelonic component's extraction. We work since 2014 with 'vendanges entières' full clusters (60%). Then 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 is taking place 100% in traditional Burgundian 228 liters barrels during 18 months with around 30% of new barrels.

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

TERROIR

Our vineyards producing our Vosne-Romanée are located in the climats 'Les Quartiers de Nuits', 'Les Hautes Maizières' and 'Les Chaladins'.

Total area : 1,05 hectares (2,471 acres) planted between 1921 and 1980

Climat & Soil : the 3 plots are located in the north of Vosne-Romanée, touching Vougeot Grand Cru. The soil is a classic mix of limestone and clay. However the plot 'Les Hautes Maizières' offers a solid calcareous entrochal.

TASTING NOTES

EYE Nice ruby color with garnet tints.

NOSE The nose develops aromas of black fruits: cassis, blueberry and subtle spices notes, white pepper.

PALATE

The wine is full and rich, tannins are soft and silky with black fruits and spices. Good lenght and well balanced.

SERVICE & CELLARING

It can be served at the ideal temperature of 13-14°C or cellared for 7 to 10 years. Great potential

FOOD & WINE PAIRINGS

Our Vosne-Romanée 2016 will perfectly pair with coq au vin, roasted quails with morels, pheasant with its seasonal veggies as well as cheeses : Salers, Beaufort or Selles-Sur-Cher.

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