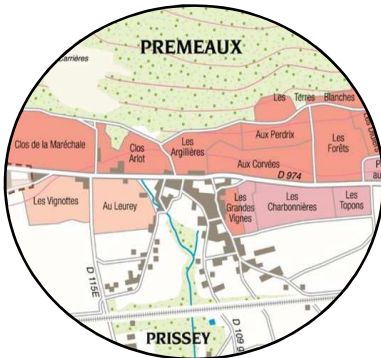


# BOURGOGNE HAUTES-CÔTES DE NUITS BLANC 2016



## TERROIR

Our vineyard of Bourgogne Hautes-Côtes de Nuits is located in the heights of Premeaux Prissey, on a plateau at 300-400 meters of altitude.

Area : 0,45 hectares (1,1 acres)

Climat & Soil : Clay-limestone soil with limestony predominance. Plots exposed to the East.

Vines were planted in 2009.

## WINEMAKING

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

Following the pneumatic press, juices stay in a vat overnight for a cool settling down and then are directly filled in barrels by gravity.

Alcoholic and malolactic fermentations take place in barrels.

## AGING

Aging process is taking place 25% in traditional Burgundian 228 litres during 9 months with around 10% of new barrels.

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

Light filtration before bottling

## Key points

White from Nuits !

Extremely limited : 3 800 btl

Good quality/price ratio

Strong personality

Tasty wine to be enjoyed now

## TASTING NOTES

### EYE

Pale yellow colour with green tints.

### NOSE

Fruity nose with citrus aromas (grapefruit, lemon).

### PALATE

The mouth is fresh and supple with white flowers and citrus aromas.  
Very nice tension.

## SERVICE & CELLARING

It can be served from now at 13-14°C.

## FOOD & WINE PAIRINGS

Our Bourgogne Hautes-Côtes de Nuits blanc 2016 is a wine to enjoy with food. It will greatly pair with white meats : chicken cutlets as well as fresh goat cheeses



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