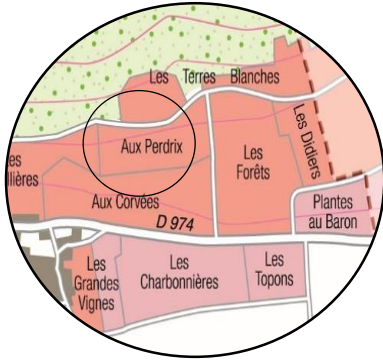




Domaine des Perdrix

B. ET C. DEVILLARD

NUITS-SAINT-GEORGES PREMIER CRU AUX PERDRIX 2016



TERROIR

Our vineyard 'Aux Perdrix' is one of the most beautiful and qualitative Premier Cru of Nuits-Saint-Georges. The plot is owned at 99% : it's almost a monopole, we are the only producer of this famous terroir ! Vines were planted between 1922 and 1955.

Area : 3,4515 hectares (8,52 acres)

Climat & Soil : South-east facing slope in south Nuits-Saint-Georges. Soil is composed by limestone and clay with a clay predominance.

WINEMAKING

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

We work with 100% full clusters.

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 juices are separated for aging.

Aging process is taking place 100% in traditional Burgundian 228 liters barrels during 15 months with around 40% of new barrels.

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

Key points

Almost a monopole !

Among the best NSG 1^{er} Cru

Super old vineyards

Huge potential

Serious wine !

TASTING NOTES

EYE

Lovely garnet colour with purple tints.

NOSE

The nose develops aromas of chocolate, spices and pepper with black cherry notes.

PALATE

On the palate, the wine is full and rich with round and silky tannins. Our Nuits-Saint-Georges 1^{er} Cru « Aux Perdrix » 2016 is a persistent, powerful and smooth wine with a nice complexity.

SERVICE & CELLARING

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

FOOD & WINE PAIRINGS

Our Nuits-Saint-Georges Premier Cru 'Aux Perdrix' 2016 will perfectly match with red meats, game birds as pheasant or partridge, veal rolls as well as raw milk cheeses.

