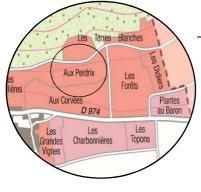


NUITS-SAINT-GEORGES PREMIER CRU **AUX PERDRIX** *Cuvée 'LES 8 OUVRÉES'*

2016



TERROIR

This cuvée had been produced to pay tribute to history. Indeed, it comes from the oldest vines planted in 1922 of the famous Premier Cru 'Aux Perdrix' and covers a size of 8 *ouvrées*. The word 'ouvrées' is the unit measure used in Bourgogne for the vines surface. It used to represent the surface that a winegrower could dig in 1 day and correspond s to 4,28 ares (0,105 acres).

Total area: 34,24 ares (1/3 of a hectare)

Climat & Sol: The vines are located on the north side of the climat and face east on a clavey dominance soil.

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 phelonic component's exctraction. Then full maceration lasts for 15 days during which we'll only use 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 100% of new barrels.

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

TASTING NOTES

EYE

Lovely garnet and shiny purple colour.

NOSE

The nose comes with tart black fruits aromas like cassis and with balsamic notes.

PALATE

On the palate, the wine is dense with elegant and silky tannins.

SERVICE & CELLARING

It can be served at the ideal temperature of 13-14°C or cellared for 8 to 12 years.

FOOD & WINE PAIRINGS

Our Nuits-Saint-Georges Premier Cru Aux Perdrix Cuvée Les 8 Ouvrées 2016 will perfectly pair with marinated games as deer with prunes, venaison's shoulder with cranberries as well as raw milk cheeses like époisses and chaource.

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