



Domaine des Perdrix

B. ET C. DEVILLARD

GEVREY-CHAMBERTIN PREMIER CRU LA PERRIERE

2017



TERROIR

Our vineyard La Perrière is located below Mazis Chambertin Grand Cru (just only road separates La Perrière and Mazis Chambertin). Vines are on average 60 years old.
Totale area : 27,34 ares (0,67 acres)
Climat & Soil : Lightly slope with pebbles. Historically, a shallow quarry existed before to fill it with vineyard. Deep and clay soil.

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 juices 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

Lovely ruby colour with purple reflects.

NOSE

The nose is intense with spicy and floral notes.

PALATE

Nice balance between acidity and fullness.
Long lasting finish with a nice freshness.

SERVICE & CELLARING

It can be served at the ideal temperature of 13-14°C or kept in cellar between 10 to 15 years.

FOOD & WINE PAIRINGS

Our Gevrey-Chambertin Premier Cru La Perrière 2017 will perfectly pair with white meats cooked in sauce with mushrooms.



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Rue des écoles - 71640 Mercurey

Tél : +33 (0)3 85 45 86 55

contact@domaines-devillard.com

www.domainesperdrix.com