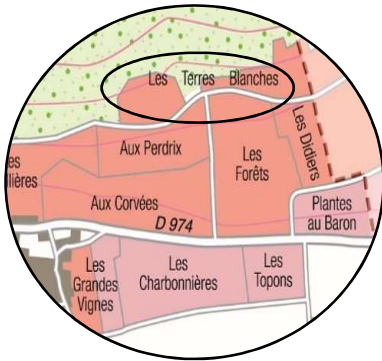




NUITS-SAINT-GEORGES PREMIER CRU LES TERRES BLANCHES 2018



TERROIR

Our vineyard Les Terres Blanches is located above Premier Cru Aux Perdrix. Total area : 0,33 hectares (0,7986 acres) 2 plots planted in 1954 and in 1997. Climat & Soil : South-East facing vines established on a gentle slope in South of Nuits-Saint-Georges. The soil is a mix of limestone and clay with clay predominance.

WINEMAKING

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

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 100% in traditional Burgundian 228 litres barrels during 15 months with around 30% of new barrels.

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

Then, the wine spends 3 months in tanks.

Light filtration before bottling.

TASTING NOTES

EYE

Golden color with green tints.

NOSE

The nose is intense and complex with floral scents (Jasmine) and notes of anise, nut and pepper.

PALATE

Ample and rich in the mouth, it has a good persistence and a lovely fresh finish.

SERVICE & CELLARING

It can be served at 13-14°C.

To be kept in cellar for 5 to 10 years.

FOOD & WINE PAIRINGS

Our Premier Cru Les Terres Blanches blanc 2018 will perfectly pair with aged cheeses.



Domaine des Perdrix
Rue des écoles - 71640 Mercurey
Tél : +33 (0)3 85 45 86 55
contact@domaines-devillard.com
www.domainesdesperdrix.com