



*Domaine des Perdrix*

B. ET C. DEVILLARD

# GEVREY-CHAMBERTIN PREMIER CRU LA PERRIERE

2018

## 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.

## TASTING NOTES

### EYE

Lovely purple garnet colour.

### NOSE

The nose is intense with ripe black fruits and spicy notes.

### PALATE

On the palate, the wine is ample, rich and complex with a full and fleshy finish.

## SERVICE & CELLARING

It can be served at the ideal temperature of 13-14°C or kept in cellar between 5 to 10 years.

## FOOD & WINE PAIRINGS

Our Gevrey-Chambertin Premier Cru La Perrière 2018 will perfectly pair with sauce dishes like Goulash or a Duck Filet (with a Cassis sauce).



## 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.

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