

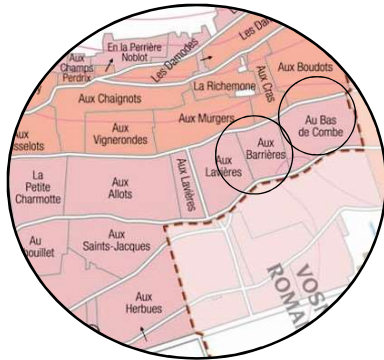


Domaine des Perdrix

B. ET C. DEVILLARD

NUITS-SAINT-GEORGES

2018



WINEMAKING

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

20% of whole clusters were used.

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 wines are separated for aging.

Aging process is taking place 100% in traditional Burgundian 228 liters barrels during 19 months with 30% of new barrels.

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

The wine spends 2 months in tanks before bottling.

TERROIR

Our vineyards producing our Nuits-Saint-Georges are located in the climats « Au Bas de Combe » and « Aux Barrières ». Au bas de Combe is one of climat the most renowned with its style of Vosne-Romanée and for its quality. .

Total area: 1,16 hectares, 2 plots (2,86 acres) planted in 1937 and 1944.

Climat & Soil : Climats are located in North of Nuits-Saint-Georges before the climats of Vosne-Romanée. The soil is composed by limestone and clay with clay predominance.

TASTING NOTES

EYE

Beautiful ruby colour with purple tints.

NOSE

The nose is intense, rich and fruity (small red berries, raspberry, cassis) with a touch of spiciness (black pepper).

PALATE

On the palate, the wine is ample and complex. Some fruity notes supported with precise tannins.

SERVICE & CELLARING

It can be served now at the ideal temperature of 13-14°C or cellared for 5 to 10 years.

FOOD & WINE PAIRINGS

The Nuits-Saint-Georges 2018 will perfectly pair with veal's head, lamb and 'Oeufs en Meurette'



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