



Domaine des Perdrix

B. ET C. DEVILLARD

NUITS-SAINT-GEORGES PREMIER CRU AUX PERDRIX

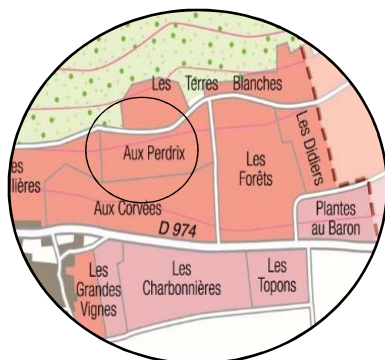
2018

TERROIR

Our vineyard 'Aux Perdrix' is one of the most beautiful and qualitative Premier Cru of Nuits-Saint-Georges. The plot is owned at 99% : it's almost a monopole, we are the only producer of this famous terroir ! Vines were planted between 1922 and 1955.

Area : 3,4515 hectares (8,52 acres)

Climat & Soil : South-east facing slope in south Nuits-Saint-Georges. Soil is composed by limestone and clay with a clay predominance.



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 18 months with around 60% of new barrels.

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

Key points

Almost a monopole !

Among the best NSG 1^{er} Cru

Super old vineyards

Huge potential

Serious wine !

TASTING NOTES

EYE

Deep ruby color.

NOSE

A very expressive nose of red fruits (cherry) and black fruits along with spicy notes (pepper) and a touch of chocolate.

PALATE

On the palate, the wine is balanced with a nice freshness and some liquorice notes.

Tannins are silky.

SERVICE & CELLARING

It can be served at the ideal temperature of 13-14°C or cellared for 10 to 15 years.

FOOD & WINE PAIRINGS

Our Nuits-Saint-Georges Premier Cru 'Aux Perdrix' 2017 will perfectly match with a Terrine, grilled meats and marinated vegetables.

