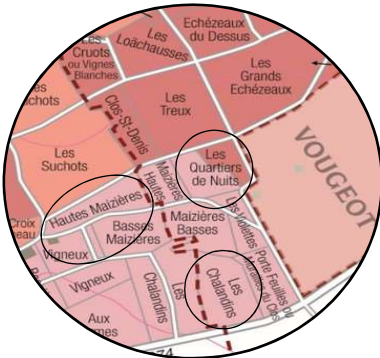




VOSNE-ROMANÉE

2018



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. We work since 2014 with 'vendanges entières' full clusters (30%). Then 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 is taking place 100% in traditional Burgundian 228 liters barrels during 16 months with around 30% of new barrels.

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

Then the wines spends 3 month in tanks before bottling.

TERROIR

Our vineyards producing our Vosne-Romanée are located in the climats 'Les Quartiers de Nuits', 'Les Hautes Maizières' and 'Les Chaladins'.

Total area : 1,05 hectares (2,471 acres) planted between 1921 and 1980.

Climat & Soil : the 3 plots are located in the north of Vosne-Romanée, touching Vougeot Grand Cru. The soil is a classic mix of limestone and clay. However the plot 'Les Hautes Maizières' offers a solid calcareous entrochal.

TASTING NOTES

EYE

Intense ruby colour with purple reflects.

NOSE

The nose is intense and starts with undergrowth scents and then opens-up on dark fruits.

PALATE

The wine is ample and intense. The tannins are well structured.

SERVICE & CELLARING

It can be served at the ideal temperature of 13-14°C or cellared for 15 to 20 years.

FOOD & WINE PAIRINGS

Our Vosne-Romanée 2018 will perfectly pair with a wild boar stew.



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