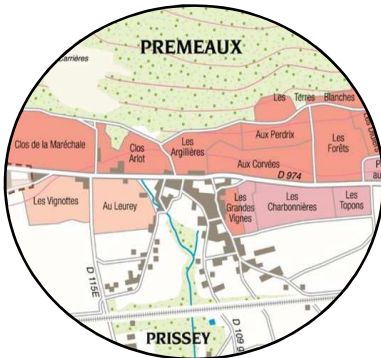


BOURGOGNE HAUTES-CÔTES DE NUITS BLANC 2020



TERROIR

Our vineyard of Bourgogne Hautes-Côtes de Nuits is located in the heights of Premeaux Prissey, on a plateau at 300-400 meters of altitude.

Area : 0,45 hectares (1,1 acres)

Climat & Soil : Clay-limestone soil with limestony predominance. Plots exposed to the East.

Vines were planted in 2009.

WINEMAKING

To preserve their integrity, grapes are carefully harvested in little grape boxes and sorted out by hand.

Following the pneumatic press, juice stay in a vat overnight for a cool settling down (between 12 to 14 hours) under controlled temperature

AGING

Aging process is taking place 100% in stainless steel tank during 10 months,

TASTING NOTES

EYE

Deep yellow color

NOSE

The nose offers candied fruits and white flowers aromas, with dried apricots and almond notes.

PALATE

In the mouth, the wine is full with salted freshness.

SERVICE & CELLARING

It can be served from now at 13-14°C.

Can be kept 3 years.

FOOD & WINE PAIRINGS

Our Bourgogne Hautes-Côtes de Nuits blanc 2020 is perfect with veal with Roquefort sauce, blue cheese, a fresh fruits salad or even with a lemon pie.



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