

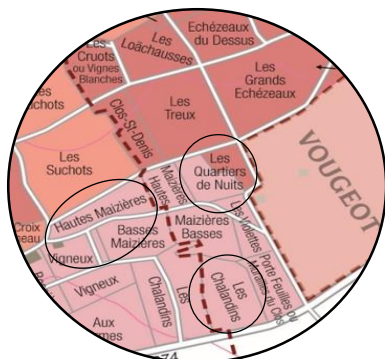


Domaine des Perdrix

B. ET C. DEVILLARD

# VOSNE-ROMANÉE

2020



## TERROIR

Our vineyards producing our Vosne-Romanée are located in the climats ‘Les Quarters 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.

## 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. 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 18 months with around 40% of new barrels.

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

Then the wines spends 2 month in tanks before bottling.

## TASTING NOTES

### EYE

Deep and intense red coloration.

### NOSE

The nose is expressive, showing red fruits aromas. The floral notes of roses are bringing finesse and elegance. A touch of spices.

### PALATE

Tannins are silky and the red fruits aromas are juicy.  
The finish is very long and brings freshness.

## 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 2019 will perfectly pair grilled red meats or a chocolate tart.



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