



Domaine des Perdrix

B. ET C. DEVILLARD

ECHEZEAUX DU DESSUS GRAND CRU

2021

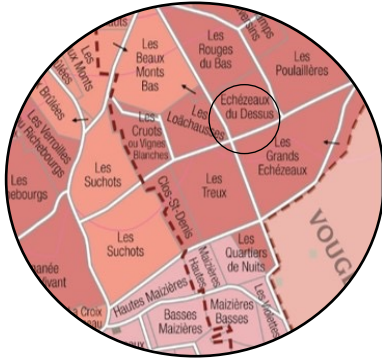
TERROIR

The Echezeaux Grand Cru are one of the most awarded Grand Cru from Côte de Nuits and cover 36 hectares.

They are located between Chambolle-Musigny and Vosne-Romanée, facing Vougeot. The name came from an old French term 'Es Chazeaux' meaning 'houses' which comes from the Gallo-Romaine period.

11 climats produce Echezeaux among which 'Du Dessus' which are with 'Les Champs Traversins' and 'Les Poulailières' the heart of the Grand Cru.

We have the chance to own 0,85 hectare of Echezeaux Du Dessus. This single cuvée comes from only 2 barrels we selected.



WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand. Grapes are partially de-stemmed (30% of whole clusters).

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 17 months with 60% of new barrels.

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

The wine spends 2 more months in tanks before bottling.

TASTING NOTES

EYE

Beautiful red color with a silky and velvety aspect.

NOSE

The nose gently opens on fresh and mature fruits: cherries, strawberries. Then it is lifted-up with spicy notes: liquorice, menthol.

PALATE

The mouth is ample with a silky and totally integrated tannin structure. The finish is long and slightly salted.

SERVICE & CELLARING

Consider opening it few hours before drinking.

Can be kept in cellar between 15 to 20 years.

FOOD & WINE PAIRINGS

Echezeaux Du Dessus Grand Cru 2021 will perfectly pair with a cep risotto, braised lamb or some Brie with truffles.



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