

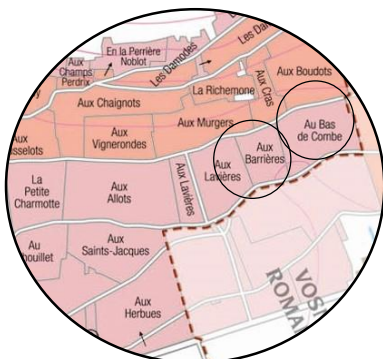


Domaine des Perdrix

B. ET C. DEVILLARD

NUITS-SAINT-GEORGES

2021



TERROIR

Our vineyards producing our Nuits-Saint-Georges are located in the climats « Au Bas de Combe » and « Aux Barrières ». Au bas de Combe is one of climat the most renowned with its style of Vosne-Romanée and for its quality. .

Total area: 1,16 hectares, 2 plots (2,86 acres) planted in 1937 and 1944.

Climat & Soil : Climats are located in North of Nuits-Saint-Georges before the climats of Vosne-Romanée. The soil is composed by limestone and clay with 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 wines are separated for aging.

Aging process is taking place 100% in traditional Burgundian 228 liters barrels during 13 months with 35% of new barrels.

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

The wine spends 4 months in tanks before bottling.

TASTING NOTES

EYE

Ruby-red coloration. Shiny.

NOSE

The first nose, in relation to the terroir, shows earthy characteristics and then opens-up on floral and spices aromas.

PALATE

On the palate, the structure and the aromas give this wine a great elegance. The tanins are silky and allow to appreciate a long and fresh finish.

SERVICE & CELLARING

It can be served now at the ideal temperature of 13-14°C or cellared for 10 to 12 years.

FOOD & WINE PAIRINGS

The Nuits-Saint-Georges 2021 will perfectly pair scrambled eggs with truffles, a prime-rib with Roquefort sauce or even some 'foie gras' ravioles.



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