

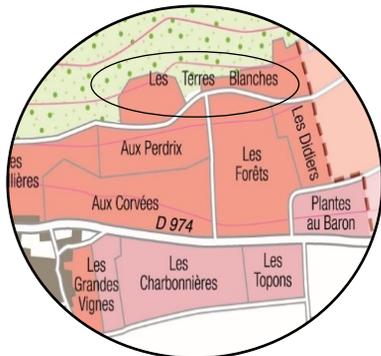


Domaine des Perdrix

B. ET C. DEVILLARD

NUITS-SAINT-GEORGES PREMIER CRU TERRES BLANCHES

2021



TERROIR

Our vineyard Les Terres Blanches is located above the Premier Cru Aux Perdrix. Total area : 0,69 hectares (1,70 acres) planted in 1964.

Climat & Soil : South-East facing vines established on a gentle slope in South of Nuits-Saint-Georges; The soil is a mix of 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. Grapes are previously fully destemmed. 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 30% of new barrels.

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

Then the wine spends 3 month in tank before bottling.

TASTING NOTES

EYE

Nice shiny red colour with ruby tints.

NOSE

The nose is quickly generous with some typical earthy characteristics and with mature fruits aromas supported by a floral note like violet.

PALATE

On the palate, the tannins are silky and of a good balance with the fresh finish which is fruity and acidulous.

SERVICE & CELLARING

It can be served at the ideal temperature of 13-14°C or kept in cellar between 10 to 15 years.

FOOD & WINE PAIRINGS

Our Nuits-Saint-Georges Premier Cru Terres Blanches 2021 will perfectly pair with red meats and mushrooms.



Domaine des Perdrix

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