



Domaine des Perdrix

B. ET C. DEVILLARD

VOSNE-ROMANÉE

2021



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.

We used around 30% whole clusters .

AGING

After maceration, free and press wines are separated for aging.

Aging is taking place 100% in traditional Burgundian 228 liters barrels during 14 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 months in tanks before bottling.

TASTING NOTES

EYE

Deep and intense red coloration with a shiny and velvety aspect.

NOSE

The first nose is very floral (rose) and then becomes complex with more fruity aromas which are full of freshness.

PALATE

On the palate, the amplitude and the balance between acidity and roundness make this Vosne-Romanée very harmonious.

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 2021 will perfectly pair grilled red meats or a chocolate tart.

