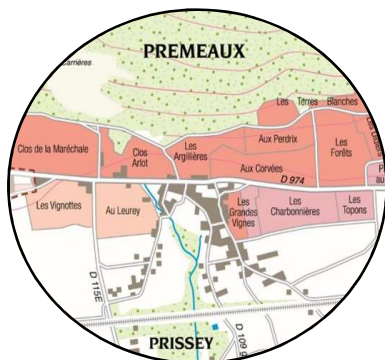




# BOURGOGNE HAUTES-CÔTES DE NUITS BLANC 2022



## TERROIR

Our vineyard of Bourgogne Hautes-Côtes de Nuits is located in the heights of Premeaux Prissey, on a plateau at 300-400 meters of altitude.

Area : 0,45 hectares (1,1 acres)

Climat & Soil : Clay-limestone soil with limestony predominance. Plots exposed to the East. Vines were planted in 2009.

## WINEMAKING

To preserve their integrity, grapes are carefully harvested in little grape boxes and sorted out by hand.

Following the pneumatic press, juice stay in a vat overnight for a cool settling down (between 12 to 14 hours) under controlled temperature

## AGING

Aging process is taking place 100% in oak barrels during 8 months, then it spends 2 months in tank before bottling

## TASTING NOTES

### EYE

Bright yellow color with golden tints

### NOSE

Expressive nose with aromas of candied fruit, white flowers and almonds.

### PALATE

The wine is full-bodied and well-balanced on the palate. The finish is lively, fresh and fruity.

## SERVICE & CELLARING

It can be served from now at 13-14°C.

Can be kept up to 10 years.

## FOOD & WINE PAIRINGS

Our Bourgogne Hautes Côtes de Nuits blanc 2022 will be ideal with parsley ham, fish rillettes, andouillette, veal or poultry blanquette, seafood in sauce, fish in sauce or baked, and blue-veined cheeses.



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