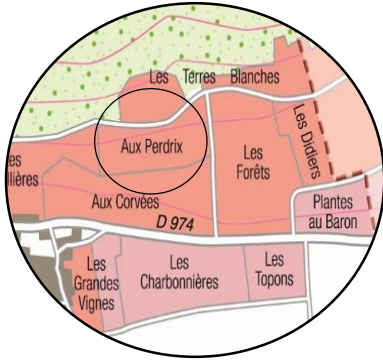


NUITS-SAINT-GEORGES PREMIER CRU AUX PERDRIX *Cuvée 'LES 8 OUVRÉES'* 2022



TERROIR

This cuvée had been produced to pay tribute to history. Indeed, it comes from the oldest vines planted in 1922 of the famous Premier Cru 'Aux Perdrix' and covers a size of 8 *ouvrées*. The word 'ouvrées' is the unit measure used in Bourgogne for the vines surface. It used to represent the surface that a winegrower could dig in 1 day and corresponds to 4,28 ares (0,105 acres).

Total area : 34,24 ares (1/3 of a hectare)

Climat & Sol : The vines are located on the north side of the climat and face east on a clayey dominance soil.

WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand.

We work with 30% full 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 only use 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 12 months with 20% of new barrels. We only use French oak coming mainly from Bourgogne, Allier and Vosges forests. Then the wine spends 5 months in tanks before bottling.

TASTING NOTES

EYE

Deep red and shiny color.

NOSE

The nose, firstly discreet, reveals progressively notes of fresh fruits, flowers and spices.

PALATE

On the palate, this wine has an onctuous and salin texture. Tanins and oak structure are totally integrated. The tasting ends on a fresh and acidulous finish with delicate notes of liquorice.

SERVICE & CELLARING

It can be served at the ideal temperature of 13-14°C or cellared for 10 to 15 years.

FOOD & WINE PAIRINGS

Our Nuits-Saint-Georges Premier Cru Aux Perdrix Cuvée Les 8 Ouvrées 2022 will pair nicely with a lamb tajine with lemon confit.

