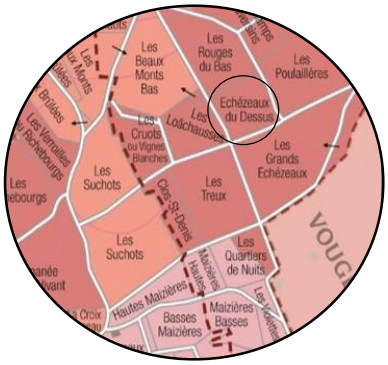
Domaine des Perdrix

B. ET C. DEVILLARD

ECHEZEAUX GRAND CRU

2023



TERROIR

Our vineyard of Echezeaux Grand Cru is divided into 2 plots located for 80% in the climat 'Echezeaux Du-Dessus' planted in 1922 and 20% in the climat 'Quartiers de Nuits' planted in 1945

Total area: 1,1465 hectares (2,83 acres)

Climat & Soil : South/South-east facing smooth slope. Clayey limestony soil - brown clay predominance with many little rocks.

WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand. Grapes are partially de-stemmed (30% of whole clusters).

Before beginning the alcoholic fermentation we make a cold pre-fermentation during 4 to 6 days to work on the phelonic component's exctraction. 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 juices are separated for aging.

Aging process is taking place 100% in traditional Burgundian 228 liters barrels during 16 months with 40% of new barrels.

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

Then the wine spends 3 months in tanks before bottling.

Key points

Perfect location
Grand Cru
Purest match power/finesse
Huge texture
1 of the best Echezeaux

TASTING NOTES

EYE

Frank and shiny deep-red color.

NOSE

The first nose, discreet, is rather spicy.
With aeration, the wine shows aromas of small red fruits (cassis, blackberry) and flowers (peony, lilac).
Spicy notes are intensifying (white pepper, ginger).

PALATE

The attack is quite ample, followed by a generous mid-palate showing refine tannins.
The structure is serious and balancing well with a persistent freshness which brings liquorice aromas.

SERVICE & CELLARING

Can be kept in cellar between 15 to 20 years.
Should be opened several hours before drinking it.
Ideal temperature :13-14° C

FOOD & WINE PAIRINGS

This beautiful and young Echezeaux 2023 will nicely pair a leg of lamb or a roast beef.