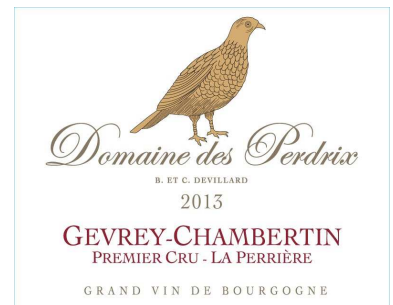




## GEVREY-CHAMBERTIN PREMIER CRU 'LA PERRIÈRE' 2013

Managed by Bertrand & Christiane Devillard and their children Amaury & Aurore since 1996, the Domaine des Perdrix, located in Côte de Nuits spreads over 12 hectares in the best terroirs within the villages of Nuits-Saint-Georges and Vosne-Romanée. Nearly 5 hectares of the estate produce Nuits Saint Georges Premier Cru, among which the excellent "Aux Perdrix" is a quasi-monopole (99%). The quality of the vineyards, their rigorous management and vinification have established the Domaine des Perdrix as a renowned Domaine, one of the best amongst the "Grands Vins de Bourgogne".

<b><u>Grape variety</u></b>	100 % Pinot Noir
<b><u>Origin</u></b>	Bourgogne – France
<b><u>Area</u></b>	Côte de Nuits
<b><u>Appellation</u></b>	Gevrey-Chambertin Premier Cru 'La Perrière'
<b><u>Type of Appellation</u></b>	Premier Cru – 0.24 ha (0.6 acres)
<b><u>Vintage</u></b>	2013



### ➤ **TERROIR**

One plot located right below the famous Grand Cru 'Mazis-Chambertin' on smooth slope rich in tiny stones. Great depth of clay earth. Age of vines is 60 years old.

### ➤ **WINEMAKING AND AGING**

Grapes are harvested by hand then sorted out and totally destemmed. Maceration is made and alcoholic fermentation lasts from 15 to 20 days in temperatures' control vats, with punching of the cap. After a smooth racking, aging is 100 % made in oak barrels (50% new oak) during 15 months. Malolactic fermentation is 100 % realized. Wine is bottled in Traditional Burgundy bottles. The cork is marked with the estate's name and the vintage. Robert Vernizeau is the winemaker at Domaine des Perdrix.

### ➤ **TASTING NOTES**

Pretty clear ruby, cherry colour.

The nose is fine and delicate with notes of fresh red fruits and kirsch.

The palate is fresh and fruity. Red fruits are predominant but let dry fruits notes show (nut, almond).

Tannins are present but soft and round giving to the wine a beautiful harmony already smooth.

### ➤ **FOOD AND WINE PAIRINGS**

Our Gevrey-Chambertin Premier Cru 'La Perrière' will perfectly pair with grill meats, venison and raw milk cheeses.

### ➤ **SERVICE AND CELLARING**

It can be served at the ideal temperature of 13-14° C or cellared for 8 to 10 years.