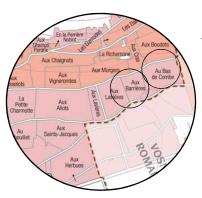


NUITS-SAINT-GEORGES 2022



WINEMAKING

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

Before beginning the alcoholic fermentation we make a cold prefermentation 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 wines are separated for aging. Aging process is taking place 100% in traditional Burgundian 228 liters barrels during 12 months with 26% of new barrels, then 5 months in stainless steel tank.

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

The wine spends 4 months in tanks before bottling.

TERROIR

Our vineyards producing our Nuits-Saint-Georges are located in the climats « Au Bas de Combe » and « Aux Barrières ». Au bas de Combe is one of climat the most renowned with its style of Vosne-Romanée and for its quality. .

Total area: 1,16 hectares, 2 plots (2,86 acres) planted in 1937 and 1944.

Climat & Soil : Climats are located in North of Nuits-Saint-Georges before the climats of Vosne-Romanée. The soil is composed by limestone and clay with clay predominance.

TASTING NOTES

EYE Pure ruby colour, deep and brilliant.

NOSE The nose quickly shows cherries in brandy aromas with floral notes like lilac and violet.

PALATE On the palate, the texture is elegant. The tanins are delicate with a long and fresh finish.

SERVICE & CELLARING

It can be served now at the ideal temperature of 13-14°C or cellared for 10 to 12 years.

FOOD & WINE PAIRINGS

The Nuits-Saint-Georges 2022 will perfectly pair scrambled eggs with truffles, a prime-rib with Roquefort sauce or even some 'foie gras' ravioles.

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