

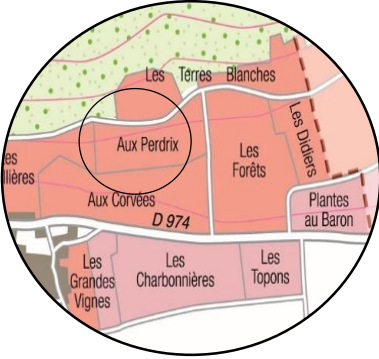


Domaine des Perdrix

B. ET C. DEVILLARD

NUITS-SAINT-GEORGES PREMIER CRU AUX PERDRIX

2022



TERROIR

Our vineyard 'Aux Perdrix' is one of the most beautiful and qualitative Premier Cru of Nuits-Saint-Georges. The plot is owned at 99% : it's almost a monopole, we are the only producer of this famous terroir ! Vines were planted between 1922 and 1955.

Area : 3,4515 hectares (8,52 acres)

Climat & Soil : South-east facing slope in south Nuits-Saint-Georges. Soil is composed by limestone and clay with a clay predominance.

WINEMAKING

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

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 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 12 months with around 20% of new barrels.

Then it spends 6 months in stainless steel tanks.

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

Key points

Almost a monopole !

Among the best NSG 1^{er} Cru

Super old vineyards

Huge potential

Serious wine !

TASTING NOTES

EYE

Pure and shiny red color.

NOSE

The nose, typical of the terroir, is rather earthy.

It progressively opens-up on small black fruits aromas (cassis, blackberries) and spices (pepper minth, nutmeg).

PALATE

On the palate, the texture is silky and ample.

It gives a iodized sensation in balance with a fresh and persistant finish.

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' 2022 will perfectly match with a wild boar's Terrine or a duck 'civet'.

