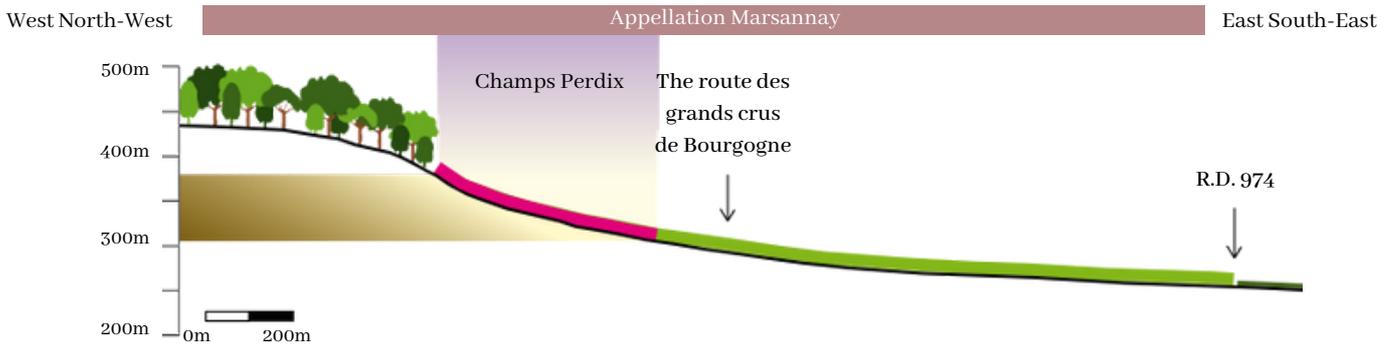


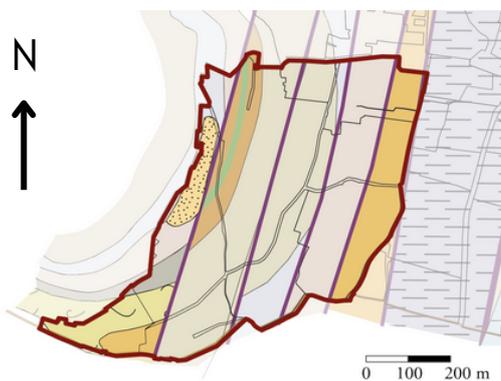


Landscape



Located at the top of the hillside vineyards, south both of the village of Couchey and of the Marsannay appellation, Champs Perdrix ranges in altitude from 1004 to 1263 feet (306 to 385 metres), with an average of 1096 feet (334 metres). It is one of the highest « lieux-dits » of the Côte de Nuits. The slope is very gentle (2%) at the bottom to steep (19%), with an average of 9%. Exposure is east, south-east.

Soil and subsoil



Very extensive, the *climat* of the Champs-Perdrix offers a great geological diversity. The hillside is cut by faults in narrow stripes. The highest part of the *climat* is composed of White Oolite and Prémieux Limestone, masked by scree of angular limestone gravel. The Comblanchien and Dijon-Corton limestones form the backbone of the steeply sloping middle part of the *climat*. Further east, the Prémieux limestone and the Crinoidal Limestone contribute to the diversity of the subsoil.

The soils, sometimes very thin, are rich in clear limestone. Only the bottom of the slope offers thicker, more heterogeneous and loamy soils.

Background

The generic term « Champs » is commonly encountered in the names of the «lieux-dits». The qualificative «Perdrix» can refer either to a stony field («Perdrix» is then an alteration of «pierreux» (stony) or to the bird «perdrix» (partridge)). The soil, rich in limy stones, could evoke an origin for the name associated to the limy nature of the subsoil.

Merovingian tumbs have been excavated downslope.

Wines

White Wine



Chardonnay can still find a home in some parts of these more calcareous, producing fleshy/full-bodied wines, with great finesse, long and tight-textured rather than opulent in structure. Liveliness is combined with viscosity for mouth-watering, invigorating, taut wines with a long saline finish. For a perfect combination, serve with fish or with goat's cheese.

Serving temperature: 12 °C

Red Wine



At the southernmost end of the appellation, Champs Perdrix is firmly rooted in Comblanchien limestone, with a thin layer of soil, giving this wine its exquisite elegance, silky texture, and great sapidity. Its beautifully dense deep ruby color has delicate hints of purple when the wine is young. The aromas are discreet in its youth, developing a bouquet of great complexity as it reaches maturity, with floral notes, stewed red and black fruits, and delicate spices. The rich, rounded tannins ensure a soft, supple structure. Viscosity and liveliness blend harmoniously, creating a full-bodied wine with a smooth texture. Length, aromatic persistence, and sapidity provide great harmony for the finish. This is one of the greatest wines of the appellation, suited to countless wine as a curtain-call for the *climats* of this appellation, suited to countless food and wine pairings.

Serving temperature: 15 - 17 °C

