

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain conjure innovation and respect for traditions. Our signature: precise and elegant wines

Chorey-lès-Beaune Les Beaumonts

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Argilo-calcaire

APPELLATION: With the Village appellation, Chorey-lès-Beaune is located north of the Côte de Beaune and produces almost exclusively red wines.

Did you know?

Les Beaumonts is the largest climat (40ha) of Chorey-les-Beaune. Adjoining the vines of Savigny and Aloxe-Corton, this plot already existed in the 13th century under the name of "Bellus Mons".

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand. .

VINIFICATION: The grapes are destemmed and then placed between 2 and 4 days in stainless steel vats for pre-fermentation maceration. The vinification is done in vats.

AGEING: Ageing takes place in oak barrels, 25% of which are new for 8 to 12 months.

TASTING

TASTING NOTE: The color has an intense and deep garnet hue with ruby reflections.

An expressive nose with ripe black fruits such as blackcurrant and blackberry. Spicy notes such as liquorice and white pepper bring a certain character. In the mouth, the wine is round, supple, with an acidity which will give a certain ardor and a touch of madness but always with a certain density. A finish with tight tannins present.

FOOD & WINE PAIRING: Entrecôte Charolaise, Head of veal with gribiche sauce.

SERVICE TEMPERATURE: between 16°C and 17°C

AGEING POTENTIAL: 4 to 5 years

Comments made by Maxime Brunet Meilleur Jeune Sommelier of France 2013

AWARDS

2017: 15,5/20 - Jancis Robinson

2017 : 89 pts - Wine Enthusiast

