

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

Clos de la Roche Grand Cru

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Limestone

APPELLATION: Grand Cru appellation located in Morey-Saint-Denis, Clos-de-la-Roche is one of the 5 Grands Crus of the commune.

Did you know?

The very limestone nature and the large blocks of stone in the subsoil on which the vines are planted are at the origin of the name of this Grand Cru climate.

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: The wine is aged in oak barrels, 30% of which are new for 10 to 12 months.

TASTING

TASTING NOTE: A brilliant wine with a garnet colour and purple reflections. On the nose, a rather fine aromatic palette of ripe red and black fruits is immediately revealed. Toasted notes of bitter cocoa, coffee and liquorice are present, enhanced by floral touches such as peony, with the rose revealing itself as the tasting progresses.

The wine is round, silky, with a delicate volume that coats the mouth. A slight freshness supports the wine and gives a remarkable balance. The finish is very salty with fine but intense tannins and very palatable.

FOOD & WINE PAIRING: For this full-bodied wine that combines finesse and character at the same time you need exceptional dishes. A roasted Bresse chicken in a casserole with porcini mushrooms or a lobster with a strawberry and onion compote where the saltiness will have a wonderful time with the iodine of the lobster.

SERVICE TEMPERATURE: between 15°C et 16°C

AGEING POTENTIAL: At least 15 to 20 years. If the wine is drunk before 6-7 years, decanting is recommended.

Comments made by Maxime Brunet, Best Young Sommelier of France 2013

