

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

## Corton-Vergennes Grand Cru

### THE TERROIR

**GRAPE VARIETY:** Pinot Noir

**SOIL:** Pebbly, brown limestone rich in marl

**APPELLATION:** The Corton mountain spread over 3 communes, Ladoix-Serrigny, Aloxe-Corton and Pernand-Vergelesses is home to Corton, the only red Grand Cru of the Côte de Beaune.

**Did you know?**

*The appellation may change depending on whether the plots are planted with Pinot Noir (Corton followed by the name of the climate) or Chardonnay (Corton-Charlemagne / Charlemagne).*

### THE KNOW-HOW

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

**VINIFICATION:** The grapes are destemmed and placed for 2 to 4 days in stainless steel tanks for pre-fermentation maceration. The vinification is done in oak barrels.

**AGEING:** Ageing in oak barrels for 10 to 14 months.

### TASTING

**TASTING NOTE:** The ruby colour is brilliant and elegant. The nose of red fruits with a touch of iris is opulent and pleasant. The palate is fine with elegant tannins that offer a beautiful and tasty length. An astonishing wine which is well within its appellation and worked with talent.

**FOOD & WINE PAIRING:** Coq au vin, Veal liver, duck breast, pasta with truffles

**SERVICE TEMPERATURE:** between 14° et 16°C

**AGEING POTENTIAL:** 5 to 15 years, and more

*Comments made by Fabrice Sommier Best Sommelier in France 2007*

### AWARDS

2016: 93 pts - Wine Enthusiast  
17/20 - Jancis Robinson

2015: 94 pts - Wine Enthusiast  
17/20 - Jancis Robinson  
15,5/20 - Guide Bettane & Desseauve

2014: 93 pts - Wine Enthusiast  
2012: 92 pts - Wine Enthusiast  
92 pts - Burghound  
2011: 91 pts - Wine Enthusiast

