

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

