

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

Grands Echezeaux Grand Cru

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone

APPELLATION: A Grand Cru of Côte de Beaune, Grands Echezeaux, a Flagey-Echezeaux appellation, produces only red wine. Its east-facing vines produce a powerful, full-bodied wine.

Did you know?

Plots that belonged to the Abbey of Cîteaux, the «Echezeaux» vines are planted on the bases of former large agricultural estates operated by monks in the 11th century.

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are put into stainless steel tanks for pre-fermentation maceration for 2 to 4 days. Then, alcoholic fermentation is begun using nothing but natural starters.

AGEING: Malolactic fermentation and ageing take place in oak barrels for 8 to 12 months.

TASTING

TASTING NOTE: A robe with hints of magenta and violet purple reveals a bouquet with animal, spicy, undergrowth and prune notes, developing with age into musk, leather, fur and mushroom. When young, its aromas often evoke rose, violet and fresh cherry. On the palate the attack is strong and the balance of soft tannins and delicious roundness extremely pleasant.

FOOD & WINE PAIRING: This great wine is an ideal partner for roast lamb, beef rib, red meat in general and game. It is also perfectly paired with raw milk washed rind cheese.

SERVICE TEMPERATURE: between 15°C et 16°C

AGEING POTENTIAL: It needs 4 to 5 years to develop.

