

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

Bourgogne Hautes-Côtes de Nuits *Les Petites Corvées*

THE TERROIR

GRAPE VARIETY: Chardonnay

SOIL: Argilo-calcaire

APPELLATION: On the Côte de Beaune, the Pommard is renowned for its power of its red wines only. The first growth vines are planted in the middle and at the top of the hillsides on clay-limestone soils.

Did you know?

In the feudal system, the corvée designates the free work of land belonging to lords and religious orders by the peasants.

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 in oak barrels (30% new barrels, some of which come from Radoux cooperage) will soften and caramelize the wine.

TASTING

TASTING NOTE: The pale yellow color with silver reflections is charming. The nose is full of citrus and dried fruits. The mouth is frank with a beautiful liveliness with a well mastered aging.

FOOD & WINE PAIRING: Fresh goat cheese, Chartreuse of cakes, Crustaceans and fish.

SERVICE TEMPERATURE: between 12°C et 14°C

AGEING POTENTIAL: 3 to 5 years

Comments made by Fabrice Sommier MOF Sommellerie 2007

AWARDS

2017 : 15/20 - Jancis Robinson

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