

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

Maranges 1^{er} Cru Clos des Rois

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Marl limestone

APPELLATION: The Maranges appellation is the link between the Côte-d'Or and the Saône-et-Loire. The "Clos des Rois" is one of the 7 climats classified as 1^{er} Cru.

Did you know?

The name of Climat comes from the old French enroier which meant to plow. The current spelling therefore stems from a confusion between royalty and the king, a Gallic tool.

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 takes place in oak barrels for 10 to 12 months.

TASTING

TASTING NOTE: Limpid, clear wine, with a garnet color with ruby reflections. A gourmet aromatic palette of fresh black and red fruits such as blackberries, currants, raspberries. Floral and incense nuances bring a certain finesse. The roundness and balance make it delicious, distinguished. Fresh finish with fine but intense tannins.

FOOD & WINE PAIRING: The delicacy and harmony of this wine goes well with a roasted veal in full-bodied juice with crunchy peas, as well as a roast pork mignon and a delicate lemon balm jus.

SERVICE TEMPERATURE: around 15°C

AGEING POTENTIAL: drink it over the next 3 to 4 years

Comments made by Maxime Brunet Best Young Sommelier of France 2013

AWARDS

2017: 16/20 - Jancis Robinson

