

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

Marsannay Organic

THE TERROIR

GRAPE: Pinot Noir

SOIL: Clay and limestone

APPELLATION: Appellation Village de la Côte de Nuits located at the southern entrance of Dijon, the Marsannay appellation produces red and rosé wines.

Did you know?

Marsannay is an ancient Roman town, as evidenced by the origin of its name «Marcianus-lacus Fundus», the domain of Marianus, and the Roman road linking Dijon to Nuits-Saint-Georges.

THE KNOW-HOW

HARVESTS: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are placed, between 2 and 4 days, in stainless steel tanks for pre-fermentation maceration. The alcoholic fermentation is then started using only the oak barrels.

AGEING: Ageing is done in oak barrels for 10 to 12 months.

TASTING

TASTING NOTES: Intense red colour.

The nose reveals a bouquet of red fruits (morello cherry, strawberry) and black fruits (blackcurrant, blueberry).

The attack in the mouth is powerful and generous and harmonizes on a fat and long finish.

FOOD AND WINE PAIRING: This Marsannay goes naturally with red meats such as a nice rib of beef or a shallot steak, but also with river fish or matured cow's milk cheese.

SERVICE TEMPERATURE: between 15°C and 17°C

AGEING POTENTIAL: 5 to 10 years and more

