

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

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone

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

Did you know?

Marsannay is an ancient Roman city, as evidenced by the origin of its name «Marcianus-lacus Fundus», the domain of Marianus, and the Roman road connecting

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 for 8 to 12 months.

TASTING

TASTING NOTE: An intense red color.

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

The attack on the palate, powerful and generous, harmonizes with a rich finish and of good length.

FOOD & WINE PAIRING: This Marsannay goes naturally with red meats such as a nice rib of beef or a shallot tab, but also with river fish or even milk cheeses cow born.

SERVICE TEMPERATURE: between 15°C and 17°C

AGEING POTENTIAL: 5 to 10 years, and more

