

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

Nuits-Saint-Georges *Les Plateaux*

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Argilo-calcaire

APPELLATION: Appellation village or Premier Cru, from Vosne-Romanée to Premeaux-Prissey, Nuits-Saint-Georges produces almost exclusively red wines.

Did you know?

Nuits-Saint-Georges Les Plateaux is the first plot acquired by Domaine Aegerter in 1994, with an area of over 1 ha in one piece.

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand. The plot is harvested several times.

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, 40% of which are new barrels for 10 months.

TASTING

TASTING NOTE: The color is a brilliant cherry red.

A nose of black fruits and forest fruits.

The palate is a little austere, but the youth and aging will soften. The finish is dense.

FOOD & WINE PAIRING: Veal chop à l'Epoisses, Pekingese duck.

SERVICE TEMPERATURE: between 15°C et 16°C

AGEING POTENTIAL: Delicious young, it has great aging potential between 10 and 15 years.

Comments made by Fabrice Sommier MOF Sommellerie 2007

AWARDS

2017: 91 pts - Decanter
16,5/20 - Jancis Robinson

2016: 16/20 - Jancis Robinson
89 pts - Wine Enthusiast

2015: 90 pts - Wine Enthusiast
16/20 - Jancis Robinson

2013: 89 pts - Wine Enthusiast
16/20 - Jancis Robinson

