

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

Pommard 1^{er} Cru *Les Saussilles*

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone

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?

Les Saussilles is located at the extreme east of Pommard next to the Beaune parcels on a very wet soil where willows could grow.

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: A dark colour with dense reflections. A nose of candied black fruits such as burlat cherry. In the mouth more power provided by the structure.

FOOD & WINE PAIRING: Entrecôte Charolaise, Head of veal with gribiche sauce.

SERVICE TEMPERATURE: between 14C° et 16°C

AGEING POTENTIAL: 10 years, and more

Comments made by Fabrice Sommier MOF Sommelier 2007

