

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 Rugiens

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Argilo-calcaire

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?

«The Rugiens» owe their name to the red clay soil.

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) during 10 to 12 months.

TASTING

TASTING NOTE: A deep garnet color with light purple garnet reflections. The nose is intense, complex, ripe black fruits such as blackcurrant, black cherry, spicy and delicate notes, vanilla, white pepper, a few touches of cocoa and coffee complete this magnificent aromatic palette. On the palate, the wine is round, full with a silky, delicate texture, keeping the magnificent finesse of Pinot Noir. The finish is a little more assertive.

FOOD & WINE PAIRING: A shoulder of lamb confit so that the structure of the wine merges with the softness of the meat. Or a poultry with a little character, for example a roasted quail stuffed with grapes and porcini mushrooms.

SERVICE TEMPERATURE: around 15°C

AGEING POTENTIAL: 12 to 15 years. If this bottle is drunk within 5 years, a passage in a carafe will be preferable

Comments made by Maxime Brunet, Best Young Sommelier of France 2013

AWARDS

2017: 16/20 - Jancis Robinson
90 pts - Wine Enthusiast
2016: 92 pts - Wine Enthusiast
16,5/20 - Jancis Robinson

2015: 93 pts - Wine Enthusiast
17/20 - Jancis Robinson
2014: 92 pts - Wine Enthusiast
15,5/20 - Jancis Robinson

