

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

Volnay

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Limestone

APPELLATION: Appellation of the Côte de Beaune, the Volnay produces exclusively red wines.

Did you know?

Nestled in the hollow of the hills, Volnay is presented as the most feminine of Burgundy wines.

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand.

VINIFICATION: Les raisins sont égrappés puis placés entre 2 et 4 jours en cuve inox pour la macération préfermentaire. La vinification se fait en cuve.

AGEING: Ageing takes place in oak barrels, 20% of which are new for 8 to 12 months.

TASTING

TASTING NOTE: A magnificent garnet color with ruby reflections.

The nose reveals notes of black fruits as well as some very delicate floral nuances (violet, rose). Lightly toasted notes like coffee add character and depth.

In the mouth, a very beautiful harmony. An underlying freshness supports the wine and brings a committed finish with intense tannins that bring depth.

FOOD & WINE PAIRING: With this profile of pulpy red wine, a nice fish with texture and a little flesh, all embellished with red fruits to get the gluttony of this wine. Imagine a monkfish just braised in gravy accompanied by red currants in butter to bring just the right acidity, or a rabbit simmered in a casserole dish with reduced juice and grilled carrot tops.

SERVICE TEMPERATURE: between 14°C and 15°C

AGEING POTENTIAL: to drink within 5 years

Comments made by Fabrice Sommier MOF Sommellerie 2007

AWARDS

2016: 16,5/20 - Jancis Robinson

2016: 90 pts - Wine Enthusiast

