

Aegerter : Accessibility and innovation in Burgundy



A few days ago, we had the pleasure of welcoming a representative from Maison Aegerter to present the work, philosophy and wines of this house. We tell you the story of this exemplary négociant.

Aegerter is the story of an innovative father and son team whose projects know no limits. Despite not having inherited a long family tradition in wine, they have built a trading house with a worldwide reputation. It was Jean-Luc Aegerter, former deputy director of the champagne house Roederer, who initiated this project, which he cherished until his death in 2018. In the late 1980s, he bought the trading house Gruber, which he completed with a few hectares of vineyards on the renowned terroirs of Nuits-Saint-Georges, Savigny-Lès-Beaune and Chorey-Lès-Beaune. The domain was created, and before long some shops also opened in 1991 and 1992.



Four years later (in 2001), Jean-Luc was joined by his creative son Paul. Paul was not new to the wine world, far from it: he had already set up his own companies and had built up a marketing profile for himself, allowing him to forego the traditional “codes” of Burgundy by offering wines that are both accessible for their price and taste. He then decided to create a distinction between the domain’s wines (with black labels) and the négociant (with white labels) and created his own trading house called “Wine Not”. All these decisions were made with a desire to make Burgundy more accessible.

Maison Aegerter thus has 10 hectares of vines and vinifies about fifty hectares from forty appellations between Chablis and Mâcon, thanks to leased land. As with wines from Wine Not, the house’s wines are produced with the same philosophy: to seek a reflection of the terroir of origin while remaining accessible to all. All work is done with respect for nature and viticulture according to demanding and precise specifications.

On the whole, Maison Aegerter embodies an innovative spirit in the heart of a traditional region. In 2018, the domain obtained vines of Pinot Noir in the Côte de Nuits and decided to make a deep and dense rosé. A gourmet wine produced in very limited quantities (3,000 bottles). For now, we recommend you discover these charming and delicious wines in their delicious youth!



Jean-Luc and Paul Aegerter, what the guides say

Bettane + Desseave 2019 - 3* out of 5

Jean-Luc Aegerter, who created this company in 1988, left us last year. Today, it is his son Paul, who has long been part of the company and a successful creator of many other wines, who manages the company in Nuits-Saint-Georges alone. Relying on an eight-hectare estate and completed by purchases, Aegerter produces serious and solid wines throughout Burgundy, from Chablis to the Mâconnais.

Green Guide to the Revue du vin de France

Jean-Luc Aegerter is best known for his beautiful wine shop in Beaune. Its activity as a producer and trader is much less so. However, the estate, which has existed since 1988, has not changed much in style and exports half of its production. Very regular, the wines play classicism and frankness at a good price-quality ratio.

The wines: the 2005 whites are straightforward and straightforward with a pretty bruise with a very good price-quality ratio, and a pouilly-fuissé that is fat, rich and ample. In the reds, the 2005 Chorey seduces with its tasty fruit, and the 2004s are fragrant and persistent, which is a nice performance for the vintage.

Aegerter wines on sale on iDealwine

Hautes-Côtes de Nuits *Les Petites Corvées* Aegerter 2017 (white)

This wine originates from a terroir located between 300 and 400 metres above sea level. This, combined with a vinification and maturing in new demi-muids, allows it to perfectly combine aromatic freshness (notes of flowers, white fruits and citrus fruits) with an opulent texture. It can be enjoyed with shellfish, sausages and cheeses.

Hautes-Côtes de Nuits *Les Petites Corvées* Aegerter 2017 (red)

The pinot noir that makes up this cuvée has been vinified and matured in oak barrels; maturing for between 8 and 12 months. When tasted, it has a dark ruby colour that reveals notes of red and black fruits, liquorice and violets. Its mellow and delicate tannins allow it to be associated with fine dishes such as rabbit or poultry.

Pernand-Vergelesses Aegerter 2017 Réserve Personnelle

Aegerter's Pernand-Vergelesses has a pale gold colour which, over time, evolves towards gold. Its floral and generously fruity aromatic bouquet heralds a round wine with a controlled acidity that gives it good ageing potential. Serve it with white meats in a creamy sauce or regional cheeses for example.

Saint-Romain Réserve Personnelle Aegerter 2016

Pride of the estate, this Saint-Roman wine seduces by the complexity of its aromatic bouquet, which translates into notes of herbal tea, white flowers, mirabelle plum and pastry. Soft and tender at the same time, it does not lack freshness, quite the contrary! It lasts for a long time and can be served with gourmet dishes.

Nuits-Saint-Georges Réserve Personnelle Aegerter 2017

To carry out this Nuits-Saint-Georges, the estate carried out manual harvesting, pre-fermentation maceration in stainless steel tanks, natural fermentation, malolactic fermentation and ageing in oak barrels. The breeding during between 8 months and one year. When tasted, it has an intense ruby colour that heralds a bouquet rich in black fruit and woody notes. Corpulent and robust, it has all the assets to be kept in the cellar for a few years and to accompany tasty meats.

Nuits-Saint-Georges *Les Plateaux* Aegerter 2017

From the locality of Les Plateaux, this Nuits-Saint-Georges has an intense ruby colour that reveals notes of black fruit, small berries and sweet spices, evidence of well-controlled ageing in oak barrels. Powerful, rich and harmonious, it lasts a long time and, above all, requires a few years of ageing to better accompany meat with character.

Pommard Aegerter 2016

Renowned for its powerful and virile red wines, Pommard is represented here by this wine with an intense ruby colour, complex and varied aromas (black fruit, leather, chocolate, pepper), and a round and well-structured texture. Accompany it with dishes of its size, such as powerful meats.

Puligny-Montrachet Aegerter 2016

This Puligny-Montrachet comes from a limestone brown terroir and has a golden yellow colour that announces a rich and dense aromatic bouquet. Notes of hawthorn, fresh almond, minerals and white fruits are combined with those of ageing, resulting in lactic, buttered, pastry and honeyed notes. Corpulent and harmonious, it will go well with creamy cheeses for example.

Pommard 1^{er} Cru *Les Saussilles* Aegerter 2015

This first growth pommard derives its origin from a perfectly drained clayey-limestone soil. Created to be kept in the cellar for a few years, this wine has an intense ruby colour, tending towards purple. Its aromatic bouquet seduces by its richness and variety. Notes of red and black fruits, leather and sweet spices evolve harmoniously with time.

Pommard 1^{er} Cru *Les Rugiens* Aegerter 2016

Les Rugiens is one of the two most famous premier cru classified climates in the appellation. To produce this intense, aromatic and ageable wine, the estate has carried out manual harvesting, cold pre-fermentation maceration, malolactic fermentation and maturing in oak barrels for between 8 and 12 months. Why do we like him? For its round texture, delicate texture and pretty tannin grain.

Nuits Saint-Georges 1^{er} Cru *Les Damodes* Aegerter 2014

Intense, vigorous, balanced and particularly persistent, this Nuits-Saint-Georges premier cru has been traditionally and carefully cultivated, vinified and matured. Maturing in oak barrels for between 8 and 12 months. Keep it for a few years in the cellar and accompany it with meat and dishes of character.

Corton-Charlemagne Grand Cru Aegerter 2016

The chardonnay that makes up this corton-charlemagne was harvested by hand before being destemmed, pressed, vinified into new half-muids and matured into two wine half-muids between 6 months and a year. After a little well-deserved ageing, it reveals an extraordinary delicacy. How can you not succumb to its complex and complete aromatic bouquet? Alongside notes of butter and honey, evidence of its ageing in wood, we find hints of cooked apples, citrus fruits, exotic fruits, sweet spices, white flowers, minerals and white truffles. In the mouth, its concentration and balance call for harmony with noble dishes such as foie gras or lobster.

Clos de Vougeot Grand Cru Aegerter 2016

To make this grand cru, the estate has carried out manual harvesting, vinification in stainless steel vats as well as malolactic fermentation and maturing in oak barrels. The garnet colour of this clos-vougeot heralds a complex and delicate aromatic bouquet. There are hints of roses and violets, raspberries, wild mint, licorice and truffles. Endowed with great elegance and very persistent, it seduces by the finesse of its grain of tannins. Keep it carefully in the cellar and combine it with tender and delicate dishes.