



PAUL AEGERTER: SPOTLIGHT ON BURGUNDY



MAKING PLOT-BY-PLOT VINIFICATION A PRIORITY

While he personally manages 10 hectares of vines, Paul vinified more than 50 hectares of the 2018 harvest, due to a substantial increase in his grape contracts in rising appellations such as Pernand and Hautes Côtes de Nuit.

More than 80% of Burgundy's grapes are now vinified on a plot-by-plot basis.

Paul Aegerter clarifies:

We have introduced even stricter specifications with regard to vineyard management and carry out our own harvests so that we can control every aspect of the production of our wines and obtain perfectly ripened grapes in which the fruit is pure and well-defined.

There is less than thirty minutes between the cutting of the bunches from the vines and their arrival in the winery, enabling us to work on the grapes immediately while they are still cold and to carry out extremely slow macerations and long extractions.

This quest for fruit and freshness, with elegant tannins is very much the signature Aegerter style.

A NEW SUPER-MODERN WINERY

Continuing to develop his vinification work, Paul Aegerter has invested in a complete renovation of his winery: several hundred square metres are now dedicated exclusively to the slopes of Burgundy.

Various cooperages were selected well in advance, with whom Paul has worked on creating special barrels for customized ageing of each cuvée.

«We want to preserve the excellent balance of the grapes, not introducing too much oak into the ageing process, thereby preserving the fruit's purity», explains Paul Aegerter.



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