

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

## Bourgogne Rosé *Made In Burgundy*

### THE TERROIR

**GRAPE VARIETY:** Pinot Noir

**SOIL:** Argilo-calcaire

**APPELLATION:** A regional appellation, this Burgundy Rosé comes from the vines owned in Hautes-Côtes de Nuits planted between 300 and 400 metres high.

***Did you know?***

*Marsannay is the only village appellation to produce rosé wines in the Côte de Nuits. The other rosés from Burgundy vines are produced under the appellation Bourgogne rosé.*

### THE KNOW-HOW

**HARVESTING:** The grapes are cut and sorted by hand.

**VINIFICATION:** The grapes are destalked and then pressed ready for vinification in stainless steel tanks/barrels.

**AGEING:** 30% maturation in half-mast for 5 months

### TASTING

**TASTING NOTE:**

An intense rosé colour with golden reflections. A gourmet nose with red fruit notes and a milky touch. The palate is delicate, all in balance with a beautiful freshness and a superb acidulous finish.

**FOOD & WINE PAIRING:** Our MIB will accompany a beautiful vegetable salad or a pike-perch à la plancha or snails à la catalane.

**SERVICE TEMPERATURE:** between 10°C et 12°C

**AGEING POTENTIAL:** to drink young

*Comments made by Fabrice Sommier Best Sommelier in France 2007*

