

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

Beaune 1^{er} Cru *Bélissand*

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone

APPELLATION: Village or Premier Cru, the Beaune reds are renowned for their youthful temperament, full of fire and bouquet. *Bélissand* is a climate at the bottom of the slope of the mountain of Beaune.

Did you know?

The “Bélissand” climate derives from the Gallic goddess of fire but also from sources, Bélisama. In spring, groundwater gushes to the surface.

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: Aging takes place in oak barrels, 30% of which are new barrels for 8 to 12 months.

TASTING

TASTING NOTE: The color is a very brilliant ruby red. The powerful nose of red fruits with a touch of liquorice. The attack is clean and dense with well-structured tannins.

FOOD & WINE PAIRING: Ham with a white wine and shallot sauce, Petit salé with lentils.

SERVICE TEMPERATURE: between 15° et 16°

AGEING POTENTIAL: 5 to 10 years

Comments made by Fabrice Sommier MOF Sommelierie 2007

AWARDS

2016: 90 pts - Wine Enthusiast

2013: 88 pts - Burghound

2014: 90 pts - Wine Enthusiast

2012: 88 pts - Burghound

