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 1er Cru *Les Grèves*

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone

APPELLATION: Appellation village or Premier Cru, the wines of Beaune are the emblem of Burgundy wines.

Did you know?
With more than 31ha, "Les Grèves" is the largest Premier Cru climat in Beaune. It owes its name to the soil made up of friable rocks and sand.

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: Ageing takes place in oak barrels for 10 to 12 months.

TASTING

TASTING NOTE: An intense garnet color with light ruby garnet reflections.
On the nose, a very concentrated aromatic palette with ripe red and black fruits, roasted strawberries, crème de cassis and spicy notes as well as some hints of thyme and savory.
It expresses itself with a volume and density that broadly envelops the mouth, with a finish with intense tannins accompanied by sweet spices.

FOOD & WINE PAIRING: With this wine profile, it is necessary to bring meats with texture and a bloody character for the intense fruitiness.
A roast pigeon served rosé accompanied by crunchy green peas, drizzled with the concentrated cooking juice or a nice pink duck breast, with crispy skin served with roasted white asparagus to bring texture and bitterness and flavor. a duck sauce.

SERVICE TEMPERATURE: After light aeration, serve between 15 ° and 16 ° C

AGEING POTENTIAL: Drink it over the next 8 years

Comments made by Maxime Brunet, Best Young Sommelier of France 2013

AWARDS

2015: 93/100 Wine Enthusiast
2015: 16.5/20 Jancis Robinson