

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<sup>er</sup> Cru *Les Reversées*

### 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. Les Reversées is a climate at the bottom of the slope of the mountain of Beaune.

***Did you know?***

*Beaune 1er Cru Les Reversées can also be produced in white Premier Cru*

### 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 in oak barrels, 30% of which are new barrels for 8 to 12 months.

### TASTING

**TASTING NOTE:** The ruby red color is brilliant. The nose offers aromas of black fruits with a peppery note. The attack on the palate is powerful with a balanced finish.

**FOOD & WINE PAIRING:** Beef bourguignon, foie gras and candied cherry.

**SERVICE TEMPERATURE:** between 15°C et 16°C

**AGEING POTENTIAL:** 5 to 10 years



*Comments made by Fabrice Sommier MOF Sommellerie 2007*