

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 Pinot Noir

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Argilo-calcaire

APPELLATION: A regional appellation that can be produced in nearly 300 municipalities, Burgundy represents 48% of the total production of Burgundy wines, of which only 1/3 is Pinot Noir.

Did you know?

Pinot Noir has become the emblematic grape variety of Burgundy wines thanks to Philippe Le Hardy, then Duke of Burgundy, who in 1395 banned “deloyal Gamay” and any other red grape variety.

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 demi-muid of 2 wines for 8 to 12 months.

TASTING

TASTING NOTE: A purple color changing to ruby with age. On the nose, aromas of small red and black fruits emerge. In the mouth, a beautiful suppleness, volume and flesh.

FOOD & WINE PAIRING: Pôt-au-feu, cooked cheeses.

SERVICE TEMPERATURE: between 14°C et 16°C

AGEING POTENTIAL: 10 years, and more

AWARDS

2018: 16/20 - Jancis Robinson

2015: 15,5/20 - Jancis Robinson

