

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: The wines in this regional appellation, which covers many towns and villages, can have different tastes and bouquets. Even so, they do have many points in common.

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 for 8 to 12 months.

TASTING

TASTING NOTE: Rich in colour, purple moving towards ruby as it ages. Its bouquet opens with a basket of red and black soft fruits (strawberry, cherry, blackcurrant and blueberry) with peppered prune notes as the wine ages. This Burgundy red is very lively and structured on the palate. It offers great flexibility thanks to its ripe tannins that mean it can be enjoyed even when young. It has volume and body.

FOOD & WINE PAIRING: This Bourgogne Pinot Noir is the perfect accompaniment to poultry dishes and casseroles. It can also be enjoyed with fish or oven-dried cheeses such as Gouda.

SERVICE TEMPERATURE: between 14°C and 16°C

AGEING POTENTIAL: To drink young or aged for up to 5 years

