

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

Chambolle-Musigny 1^{er} Cru Les Lavrottes

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Marno-calcaire

APPELLATION: Located on the Côte de Nuits between Clos de Vougeot and Morey-Saint-Denis, Chambolle-Musigny produces exclusively red wines. Chambolle-Musigny wines are considered to be the most feminine in Burgundy thanks to their delicacy and elegance.

Did you know ?

«Les Lavrottes» are located just under the Bonnes Mares Grand Cru and refers to a limestone soil in the form of a slab of stones called Lave.

THE KNOW-HOW

HARVEST: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are destalked and then placed between 2 and 4 days in steel vat for pre-fermentation maceration. The vinification is done in oak barrels.

AGEING: The wine is aged in oak barrels, 20% of which are new for 10 to 12 months.

TASTING

TASTING NOTES: A bright ruby hue with luminous highlights. It may darken a little over time.

Its bouquet is composed of violet and small red fruit. With aging it tends towards spiced ripe fruits or truffle and animal notes.

Rich and complex, it lines the palate with silk and lace. Its delicate texture in no way detracts from its solid and durable structure. Its tannins remain silky-smooth

WINE AND FOOD PAIRING: With a personality that allies power and femininity, it demands high-flavoured and sophisticated dishes like feathered game, well-roasted lamb or a free range capon. Cheeses - preferably mild like Brillat-Savarin, Cîteaux, or Chaource.

SERVICE TEMPERATURE: To serve between 12°C and 14°C for young wines. Between 14°C and 16°C for older wines.

AGEING POTENTIAL: 15 years and more

