

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

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Limestone and stony

APPELLATION: A village appellation, Chambolle-Musigny, which produces only red wine, is often presented as the most «feminine» of the Côte de Nuits.

Did you know?

Located between Clos de Vougeot and Morey-Saint-Denis, Chambolle-Musigny produces exclusively red wines.

THE KNOW-HOW

HARVESTING: The grapes are cut and sorted by hand. .

VINIFICATION: The grapes are placed between 2 and 4 days in stainless steel vats for the pre-fermentation maceration. Then, alcoholic fermentation begins thanks to the use of the vat starter alone.

AGEING: Malolactic fermentation and ageing take place in oak barrels for 8 to 12 months.

TASTING

TASTING NOTE: Its brilliant ruby robe with bright highlights reveals aromas of violets and red berries (strawberry and raspberry). When aged it develops towards spiced ripe fruit, prunes, or towards truffles, undergrowth and animal aromas. Rich and complex, its delicacy does not prevent it from having a solid, sustainable structure with caressing tannins.

FOOD & WINE PAIRING: Such meats as game birds, Bresse capon or roast lamb or veal make it very good companions. Mild cheese are also excellent partners: Brillat-Savarin, Reblochon, Cîteaux, Vacherin, Brie de Meaux or Chaource.

SERVICE TEMPERATURE: Serve at a temperature of 12 to 14°C young, and between 14 and 16°C when more mature.

AWARDS

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