

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

Charmes-Chambertin Grand Cru

THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Silt and stony scree.

APPELLATION: An appellation Grand Cru from the Côte de Nuits, Charmes-Chambertin is produced in Gevrey-Chambertin. Exposed to the east, the vines are planted between 240 and 280 metres above sea level.

Did you know?

«Charmes» comes from the Latin CALMIS meaning «rocky plateau». In the past, the land where the vines of this grand cru were planted was wasteland because of the stony soil.

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 alcoholic fermentation is begun using nothing but natural starters

AGEING: Ageing in oak barrels for 12 to 14 months.

TASTING

TASTING NOTE: A lively, dark ruby to black cherry colour.

On the nose, a pretty palette of aromas: raspberry, blackcurrant, redcurrant but also stone, liquorice and spices.

On the palate, power, opulence and elegance unite to form a full, complex body.

FOOD & WINE PAIRING: Game animals (in sauce or grilled) would be a good accompaniment to this virile wine. Lamb in sauce, coq au vin, glazed poultry and prime rib of beef will also find it of great interest, as will washed rind cheeses.

SERVICE TEMPERATURE: between 12°C et 14°C when it's young. 15°C-16°C with age

AGEING POTENTIAL: 5 to 10 years, and more

