

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

Chorey-lès-Beaune *Les Gourmandes*



THE TERROIR

GRAPE VARIETY: Pinot Noir

SOIL: Marl limestone

APPELLATION: With the Village appellation, Chorey-lès-Beaune is located in the north from the Côte de Beaune and produces almost exclusively red wines.

Did you know?

The Roman road «Via Agrippa» connecting Autun to Besançon crossed Chorey-lès-Beaune.

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 oak barrels, 25% of which are new for 8 to 12 months.

TASTING

TASTING NOTE: The color has an intense and deep garnet hue with ruby reflections.

An expressive nose with ripe black fruits such as blackcurrant and blackberry. Marks spicy like liquorice, white pepper bring a certain character.

On the palate, the wine is round, supple, with an acidity which will give a certain fiery and a touch of madness but always with a certain density. A note with tight tannins present.

FOOD & WINE PAIRING: Charolais entrecote, veal head with gribiche sauce.

SERVICE TEMPERATURE: between 16°C and 17°C

AGEING POTENTIAL: 4 to 5 years

Comments made by Fabrice Sommier MOF Sommellerie 2007

AWARDS

2017: 16/20 - Jancis Robinson

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