

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain combine innovation and respect for traditions. Our signature: precise and elegant wines

## Clos-Vougeot Grand Cru

### THE TERROIR

**GRAPE VARIETY:** Pinot Noir

**SOIL:** Brown on limestone pebbles in the middle and a deeper brown soil rich in clay and silt on its lower part.

**APPELLATION:** Appellation Grand Cru de la Côte de Nuits, Clos-Vougeot only produces red wines. Very well known, the Château du Clos de Vougeot, owned by the Brotherhood of the Chevaliers du Tastevin, is this appellation's best ambassador.

***Did you know?***

*Founded around 1110 by the Cîteaux abbey, Clos de Vougeot is the largest Grand Cru climat in Burgundy and has more than 80 owners.*

### THE KNOW-HOW

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

**VINIFICATION:** The grapes are put into stainless steel tanks for pre-fermentation maceration for 2 to 4 days. Then, alcoholic fermentation is begun using nothing but natural starters.

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

### TASTING

**TASTING NOTE:** Raspberry to deep garnet, its robe offers a bouquet evoking spring, with rose and violets. This is joined by blackberry, raspberry, wild mint, liquorice, truffle, and more. On the palate it is sappy and very well balanced, releasing elegant finesse, fleshy fullness and good length.

**FOOD & WINE PAIRING:** The nobility of this Clos-Vougeot will marry perfectly with tender strong-tasting meat dishes such as prime rib of beef, braised lamb, roast veal or game birds. It is also the ideal partner for softcheeses such as Epoisses, Langres, Soumaintrain and Cîteaux.

**SERVICE TEMPERATURE:** between 12 to 13°C when young and 15 to 16°C when aged.

**AGEING POTENTIAL:** Can be cellared for 10 to 30 years and sometimes beyond, depending on the vintage.

