

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

## Gevrey-Chambertin 1<sup>er</sup> Cru Champonnet

### THE TERROIR

**GRAPE VARIETY:** Pinot Noir

**SOIL:** Clay-limestone

**APPELLATION:** Gevrey-Chambertin, a village appellation located on the Côte de Nuits, in the heart of Burgundy, produces exclusively red wines that can also be classified as 1<sup>er</sup> Cru or Grand Cru.

**Did you know?**

*This premier cru takes its name from «CAMUS» meaning «Fields». Champonnet is a former agricultural land that was easy to cultivate when vines were not yet cultivated.*

### 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:** The wine is ageing in oak barrels (François Frères & Billon) for a period of 12 to 14 months.

### TASTING

**TASTING NOTE:** A garnet-red colour with intense reflections.

On the nose, a very gourmet aromatic palette, very fruity, accompanied by liquorice. A few touches of citrus fruits such as blood orange and peach bring a certain delicacy. Slightly toasted notes appear.

Immediately the wine is very charming, silky, velvety, very harmonious, with a slight freshness as a support. Intense but delicate tannins.

**FOOD & WINE PAIRING:** The perfect match will be made with meats with texture and taste such as a delicate game with fine flesh such as a doe fillet just roasted served rosé, accompanied by a strong game juice infused with blackcurrant berries. Also to be enjoyed with a roast pigeon served roasted in gingerbread crust, roasted white asparagus and juice.

**SERVICE TEMPERATURE:** 14°C

**AGEING POTENTIAL:** 7 to 10 years, and more

*Comments made by Maxime Brunet - Best young Sommelier of France 2013*

